

RABL

— seit 1750 —



Grüner Veltliner Terrassen Kamptal DAC 2025

Kamptal DAC, Gebietswein

Wine Description

Spicy entry, spicy, peppery, herbs, then yellow fruity, fine melt, balanced, creamy substance, very flattering, juicy crisp acidity - leads the wine, gives it traction and tension, easy to drink, spicy finish. Food recommendation: fried and grilled fish, veal, turkey, pheasant, chicken, risotto, pasta dishes



Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	2 g/l
Acid:	5.7 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	9 - 12 °C

Vineyard

Vineyard Site:

The Grüner Veltliner Terrassen comes from various terraces located in Langenlois.

Origin:	Austria, Kamptal DAC
Quality grade:	Kamptal DAC
Site:	Kamptal
Normal Classification:	Gebietswein
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 5 - 30 years
Soil:	loess primary rock

Harvest and Maturing

Mazeration:	destemmed and squashed in the press
Fermentation:	selected yeast stainless steel tank 8 - 20 day(s) temperature control: yes 18 °C
Sulfur Added:	yes
Maturing:	stainless steel tank



Winery

The black raven on Rabl wine labels represents high quality single vineyard wines and animating entry-level wines. Scrupulous work with unerring attention to detail in the vineyards and the cellar is the basis for superb wines that earn recognition from wine specialists and numerous accolades from all over the world.