

# Rabl, Käferberg Reserve, Kamptal, Grüner Veltliner 2018



Rich and intense notes of ripe pineapple and spicy apple through to a creamy and peppery finish.

## Producer Note

Located in the prestigious Kamptal-Donau wine region of Austria, Weingut Rabl is a byword for wines of the highest quality. The winery enjoys a vine growing tradition dating back to 1750. Now under the careful eye of Rudolf Rabl Jr. the estate comprises 100 hectares of the best hillside vineyards in and around Langenlois. The Kamp Valley has a unique microclimate and rich soils with an abundance of minerals. Rudolf Rabl combines these natural resources with sustainable practices in the vineyard and modern winemaking techniques to produce a multi-award winning range of complex wines. In 2019, Weingut Rabl was awarded the IWSC Trophy for White Wine Maker of the Year.

## Vintage

After last year's earliest harvest in recorded history, picking this year commenced at the customary time. And the good weather that greeted the harvesters was particularly gratifying, since all the grapes could be brought in according to plan without any element of stress. The warm vegetation cycle with its dry spells brought excellent ripeness to the clusters, along with average volume, while the cool autumn nights imparted excellent fruit and good acid backbone to the grape material.

## Vineyard

The Käferberg vineyard is situated in one of the finest locations around Langenlois and is based on the best primary rock soil with layers of limestone. Following the philosophy that only the best grapes produce high quality wines, meticulous care and attention is paid to the vines. Each vine is pruned on an individual basis to ensure a more balanced aeration and exposure to the sun, resulting in healthy grapes. Yields are kept low, in order to concentrate the flavours in the berries and at harvest the berries are scrupulously sorted by hand, ensuring only the top quality fruit is vinified.

## Winemaking

Whole bunches of Grüner Veltliner were hand-picked from this single vineyard when they had reached optimal physiological ripeness and maximum flavour concentration. After skin-contact maceration for several hours to extract flavour, the grapes were pressed and settled. The must was fermented with wild and selected yeasts in stainless steel tanks to retain the varietal characteristics and purity of fruit. Following fermentation and racking, the wine rested without sulphur for at least 10 days until the lees settled. The wine remained on its lees for approximately six months which imparted texture and complexity.

## Tasting Note

Aromas of ripe pineapple are complemented by delicate hints of honey, marzipan and vanilla. Fresh and bright on the palate with savoury minerality through to a long, creamy finish.

## Grape

Grüner Veltliner 100%



Winemaker:	Rudolf Rabl
Region:	Lower Austria
Sub region:	Kamptal
Country:	Austria
Alcohol:	13.5%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	5.4
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	4880218A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Screwcap