



CABERNET SAUVIGNON ROSÉ SEKT 2022

STEININGER

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Sekt Austria
Site:	"Grädl" - Langenlois
Site Type:	hillside
Varietal:	Cabernet Sauvignon 100 % 14 years
Soil:	loess loam



Weather / Climate

Climate: continental, pannonic

Cellar

Traditional bottle fermentation

Gentle pressing followed by temperature-controlled fermentation in stainless steel. The base wine then matures for several weeks in tank. After the second fermentation in the bottle, the raw sparkling wine rests on the lees for a minimum of 9 months before further processing.

Harvest: handpicked | beginning/september
handpicked | beginning/october

Disgorgement: warm | manual
Storage Time: 9 months

Riddling: manual

Bottling: natural cork

Data

Wine Type: Sparkling wine | rose | brut

Alcohol: 12.5 %

Residual Sugar: 10.6 g/l

Acid: 6.9 g/l

Allergens: sulfites

Drinking Temperature: 6 - 8 °C

Optimum Drinking Year: 2024 - 2026

Awards

Falstaff: 92

Glass of Bubbly: Gold

Wine Description

Light copper red colour, golden reflections, fine, persistent mousseux. Red forest berries, delicate flavours of currants, white apple and lime zest. Powerful, red rhubarb, fine acidity, pome fruit on the finish, a hint of cassis, lemony nuances, a full-bodied food companion.

Food Pairing

Ideal as an aperitif to start the evening. Green asparagus with vinaigrette, light summer dishes and barbecues are perfect for this sparkling wine.