

# CABERNET SAUVIGNON ROSÉ SEKT 2022



STEINGER

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



## 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.

<b>Harvest:</b>	handpicked   beginning/september handpicked   beginning/october
<b>Disgorgement:</b>	warm   manual Storage Time: 9 months
<b>Riddling:</b>	manual
<b>Bottling:</b>	natural cork

## Data

<b>Wine Type:</b>	Sparkling wine   rose   brut
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	10.6 g/l
<b>Acid:</b>	6.9 g/l
<b>Drinking Temperature:</b>	6 - 8 °C
<b>Optimum Drinking Year:</b>	2024 - 2026

## Awards

<b>Falstaff:</b>	92
<b>Glass of Bubbly:</b>	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.

