

2023 CABERNET SAUVIGNON ROSÉ SEKT AUSTRIA



STEINGER

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Sekt Austria
Site:	"Grädl" - Langenlois
Site Type:	hillside
Varietal	Cabernet Sauvignon 100 % 15 years
Soil	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.

Harvest	handpicked
Disgorgement	warm manual Storage Time: 9 months
Riddling:	manual

Data

Wine Type:	Sparkling wine rose brut
Alcohol:	12.5 %
Residual Sugar:	7.7 g/l
Acid:	6.2 g/l
Drinking Temperature:	6 - 8 °C
Optimum Drinking Year:	2025 - 2027

Wine Description

Pale copper in color with fine, persistent mousse. The nose reveals an elegant bouquet of strawberry confit, wild berries, red currant, and lime zest – playful and finely detailed. Juicy and vibrant on the palate with notes of red rhubarb, apple, and lively acidity. Cassis and citrus carry through to a finish marked by stone fruit and subtle texture. A structured rosé sparkling wine with freshness, character, and charm.

Food Pairing

Doesn't have to be a food companion – also ideal on its own as an aperitif. But if you're in the mood for something alongside: green asparagus with vinaigrette, light summer dishes, or elegant grilled options pair beautifully with its freshness and clarity.

