

# CABERNET SAUVIGNON ROSÉ 2023



STEINGER

<b>Origin:</b>	Austria, Kamptal, Langenlois
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	"Grädl" - Langenlois
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Cabernet Sauvignon 100 %   7 - 13 years
<b>Soil:</b>	loess loam



## Cellar

Our rosé wine philosophy is to use only fully ripe grapes to achieve more character. The grapes are lightly crushed, left on the skins for about 12 hours, and then gently pressed.

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	selected yeast
<b>Mazeration:</b>	squashed   12 hour(s)
<b>Bottling:</b>	screw cap

## Data

<b>Wine Type:</b>	Still wine   rose   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	5.1 g/l
<b>Acid:</b>	6.1 g/l
<b>Certificates:</b>	Sustainable Austria
<b>Drinking Temperature:</b>	7 - 10 °C
<b>Optimum Drinking Year:</b>	2024 - 2026

## Awards

**Falstaff:** 90

## Wine Description

Slightly shy in the nose, forest berries, redcurrants, lemon apples; fruit-accentuating acidity, delicate structure, more red berries, cornelian cherries, playful, piquant, and charming.

## Food Pairing

Perfect for hot days on the terrace, with cold vegetarian starters.



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AUSTRIA

