



MERLOT ROSÉ 2023

STEININGER

Origin:	Austria, Kamptal
Quality grade:	Österreichischer Qualitätswein
Site:	Ried Spiegel
Varietal:	Merlot 100 % 8 - 13 years
Soil:	loess loam

Cellar

Our rosé wine philosophy is to use only fully ripe grapes in order to obtain more character. The grapes are only lightly crushed, then left on the skins for around 12 hours before being gently pressed.

Harvest:	handpicked end/september
Mazeration:	squashed 12 hour(s)
Bottling:	screw cap

Data

Wine Type:	Still wine rose dry
Alcohol:	13 %
Residual Sugar:	5 g/l
Acid:	5.7 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2024 - 2026

Awards

Falstaff: 90

Wine Description

Rich salmon pink in colour, ripe vegetal notes on the nose with a hint of red spice and herbaceous effects. The entry on the palate is full, round and harmonious, able to combine acidity with a certain ripeness on the one hand, but also brings enough structure into play to be used as a harmonious and always balanced accompaniment to food, with a noble piquancy right through to the finish.

Food Pairing

Antipasti, fish and classic barbecue.

