

CABERNET SAUVIGNON ROSÉ 2024



STEINGER

| | |
|-----------------------|---|
| Origin: | Austria, Kamptal, Langenlois |
| Quality grade: | Österreichischer Qualitätswein |
| Site: | "Grädl" - Langenlois |
| Site Type: | hillside |
| Varietal: | Cabernet Sauvignon 100 % 8 - 14 years |
| Soil: | 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.

| | |
|--------------------|-----------------------|
| Harvest: | handpicked |
| Mazeration: | squashed 12 hour(s) |
| Bottling: | screw cap |

Data

| | |
|-------------------------------|-------------------------|
| Wine Type: | Still wine rose dry |
| Alcohol: | 12.5 % |
| Residual Sugar: | 3.4 g/l |
| Acid: | 6.4 g/l |
| Certificates: | Sustainable Austria |
| Drinking Temperature: | 7 - 10 °C |
| Optimum Drinking Year: | 2025 - 2027 |

Wine Description

A delicate aromatic weave of ripe wild berries, cherries, and raspberries opens the nose, supported by vibrant, well-integrated acidity. On the palate, juicy lime and a hint of rhubarb meet a precise, clear structure. Exceptionally fresh, well-balanced, and elegantly cool – this is Rosé at its finest.

Food Pairing

Perfect for warm days on the terrace. Pairs beautifully with cold vegetarian starters, light summer salads, or Mediterranean-style small plates. A versatile companion to fresh, aromatic dishes.



NACHHALTIG
AUSTRIA

