



MERLOT ROSÉ 2024

STEININGER

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| Origin: | Austria, Kamptal |
| Quality grade: | Österreichischer Qualitätswein |
| Site: | Ried Spiegel |
| Varietal: | Merlot 100 % 9 - 14 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.

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

Data

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| Wine Type: | Still wine rose dry |
| Alcohol: | 12.5 % |
| Residual Sugar: | 5.9 g/l |
| Acid: | 3.7 g/l |
| Certificates: | Sustainable Austria |
| Allergens: | sulfites |
| Drinking Temperature: | 7 - 10 °C |
| Optimum Drinking Year: | 2025 - 2027 |

Wine Description

Vibrant salmon pink in color. The nose reveals ripe vegetal notes, red berry spice, and subtle herbal nuances. On the palate, the wine is round and full-bodied with a harmonious entry. Lively acidity adds freshness, while Merlot's typical ripeness and smooth texture bring depth and balance. Fine spice and clean contours carry through to an elegant, lingering finish.

Food Pairing

Excellent with antipasti, grilled fish, or classic barbecue. A versatile rosé that combines structure, fruit, and drinkability – perfect for relaxed summer moments.

