

# 2024 ZWEIGELT ROSÉ



STEINGER

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Wechselberg, Hasel, Kittmannsberg
<b>Site Type:</b>	terraces, hillside
<b>Varietal:</b>	Zweigelt 100 %   9 - 14 years
<b>Soil:</b>	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.

<b>Harvest:</b>	handpicked
<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 %
<b>Residual Sugar:</b>	3.2 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>	2025 - 2027

## Wine Description

Delicate salmon pink; berries and cherries on the nose that tell of the variety, charming and fruity on the palate, characterised by a sweet and sour feeling, delicate residual sweetness and clear fruit sweetness, plus a finesse-rich acidity corset, all of which adds up to an exciting, youthfully conceived rosé experience.

## Food Pairing

Provençal dishes, seafood, asparagus, white meat, but also cheese.

