



ZWEIGELT ROSÉ 2024

STEININGER

Origin:	Austria, Kamptal
Quality grade:	Österreichischer Qualitätswein
Site:	Wechselberg, Hasel, Kittmannsberg
Site Type:	terraces, hillside
Varietal:	Zweigelt 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.

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

Data

Wine Type:	Still wine rose dry
Alcohol:	12 %
Residual Sugar:	3.2 g/l
Acid:	6.1 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	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.

