

# N.V. ALEGRIA ROSÉ



STEININGER

|                  |                                          |
|------------------|------------------------------------------|
| <b>Origin:</b>   | Austria, Kamptal, Langenlois, Langenlois |
| <b>Site:</b>     | Alegria Rosé                             |
| <b>Varietal:</b> | Zweigelt 100 %                           |

## Cellar

### Vinification Wine

The Zweigelt grapes for Alegria Rosé are harvested fully ripe and gently processed. Following the traditional Port method, fermentation is halted by the addition of our own brandy. With 16% alcohol, it presents a powerful yet harmonious profile, where red berries and fine spice combine with gentle sweetness and refreshing acidity to create a balanced finish.

## Data

|                              |                               |
|------------------------------|-------------------------------|
| <b>Wine Type:</b>            | Fortified wine   rose   sweet |
| <b>Alcohol:</b>              | 16 %                          |
| <b>Residual Sugar:</b>       | 76 g/l                        |
| <b>Acid:</b>                 | 6 g/l                         |
| <b>Certificates:</b>         | Sustainable Austria           |
| <b>Drinking Temperature:</b> | 10 - 12 °C                    |

## Wine Description

This wine enchants with a fine interplay of fruit, sweetness, and spice. The nose reveals elegant notes of strawberries and raspberries, while the palate combines gentle sweetness with delicate spice and lively acidity. The long finish emphasizes its complexity.

## Food Pairing

An uncomplicated companion with character – perfect for relaxed evenings and special occasions. Alegria Rosé shows its aroma best on ice or with tonic.

## origin & passion

Alegria Rosé – an Austrian fortified wine with Portuguese influence. Alegria means joy – and it is this lightness and elegance that shine through in this special Zweigelt Rosé. João and Lisa Steininger-Fonseca unite their heritage and passion: Portuguese tradition meets Austrian craftsmanship. Thus, a wine is created that brings a touch of Portuguese wine culture to Langenlois – a toast to the union of two cultures.

