

N.V. ALEGRIA ROSÉ



STEININGER

Origin:	Austria, Kamptal, Langenlois, Langenlois
Site:	Alegria Rosé
Varietal	Zweigelt 100 %

Cellar

Vinification Wine

The Zweigelt grapes are harvested at full ripeness and processed with particular care. Following the traditional port wine method, the natural fermentation is stopped by the addition of high-quality grape spirit, preserving the wine's natural residual sweetness. With 16% alcohol by volume, it presents a powerful yet harmonious palate, where juicy stone fruit notes, delicate spice, and vibrant acidity combine to create a well-balanced structure.

Data

Wine Type:	Fortified wine rose sweet
Alcohol:	16 %
Residual Sugar:	76 g/l
Acid:	6 g/l
Drinking Temperature:	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.