

2025 CABERNET SAUVIGNON ROSÉ



STEININGER

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Österreichischer Qualitätswein
Site:	"Grädl" - Langenlois
Site Type:	hillside
Varietal	Cabernet Sauvignon 100 % 9 - 15 years
Soil	loess loam

Cellar

Our rosé wine philosophy is to use only fully ripe grapes to achieve more character. The grapes are lightly crushed, left on the skins for about 12 hours, and then gently pressed.

Harvest	handpicked
Mazeration	squashed 12 hour(s)
Bottling	screw cap

Data

Wine Type:	Still wine rose dry
Alcohol:	12.5 %
Residual Sugar:	3.9 g/l
Acid:	6.4 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2026 - 2028

Wine Description

A delicate interplay of forest berries, cherries and raspberries defines the bouquet, supported by lively, well-integrated acidity. On the palate, lime and a subtle touch of rhubarb meet a precise, clear structure. Fresh, beautifully balanced and cool in elegance – a rosé with character and pure drinking pleasure.

Food Pairing

Perfect for warm days on the terrace. An excellent match for cold vegetarian starters, summery salads or Mediterranean small plates. A versatile companion for light, aromatic dishes.

