

2025 MERLOT ROSÉ



STEINGER

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| Origin: | Austria, Kamptal |
| Quality grade: | Österreichischer Qualitätswein |
| Site: | Ried Spiegel |
| Varietal | Merlot 100 % 10 - 15 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.

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

Data

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| Wine Type: | Still wine rose dry |
| Alcohol: | 13 % |
| Residual Sugar: | 2.9 g/l |
| Acid: | 5.6 g/l |
| Certificates: | Sustainable Austria |
| Drinking Temperature: | 7 - 10 °C |
| Optimum Drinking Year: | 2026 - 2028 |

Wine Description

Deep salmon pink, aromas of ripe vegetal notes, red berries and subtle herbs. Full and rounded on the palate with lively acidity, soft Merlot ripeness and spicy depth – elegant with a lingering finish.

Food Pairing

Excellent with antipasti, grilled fish or classic barbecue. A versatile rosé combining fruit, structure and pure drinking pleasure – perfect for relaxed summer moments.



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