

N.V. WERMUT ROSÉ



STEININGER

Origin:	Austria, Kamptal, Langenlois, Langenlois
Site:	Ried Spiegel
Site Type:	plains
Varietal:	Cabernet Sauvignon 100 %
Geographical Orientation:	north east
Sea Level:	207 - 227 m
Soil:	loess gravel

Vineyard Site:

Northeast-facing ridge south of Langenlois. Deep, calcareous loess soils with a balanced mineral composition, interspersed in places with thin gravel layers and ancient soil formations.

Cellar

Vinification Wine

Our rosé philosophy is to use only fully ripe grapes to ensure greater character and depth. The grapes are lightly crushed, left to rest on the skins for about twelve hours, and then gently pressed.

Vinification Vermouth

For the vermouth, selected herbs are macerated in the wine for around six months, then sweetened with mistelle – a blend of grape must and alcohol – and finally fortified with grape spirit to the desired drinking strength.

Harvest: handpicked | middle/september

Data

Wine Type:	Fortified wine rose dry
Alcohol:	15 %
Residual Sugar:	25 g/l
Acid:	8.5 g/l
Certificates:	Sustainable Austria

Wine Description

Cabernet Sauvignon is distinguished by its dark spiciness and pronounced acidity. These qualities are gently enhanced with the addition of lemongrass, wormwood, and marigold. The herbs integrate seamlessly into the wine's flavour profile, adding extract, fruity depth, and an appealing interplay of acidity.

Food Pairing

Enjoy our vermouth well-chilled – ideally over a few ice cubes to bring out its delicate aromas to perfection.

