



WERMUT ROSÉ N.V.

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

Cabernet Sauvignon grapes are lightly crushed and left on the skins for approximately twelve hours. They are then gently pressed and fermented under temperature-controlled conditions in stainless steel tanks. This short maceration enhances structure and freshness while preserving the wine's clear fruit and vibrant acidity.

Vinification Vermouth

For our Rosé Vermouth, selected self-grown herbs such as wormwood, lemongrass, elderflower, and marigold are macerated for approximately seven days in our own distilled spirit. After separating the solid and liquid components, the aromatic infusion is carefully blended with the Cabernet Sauvignon Rosé wine. The vermouth is then adjusted to drinking strength and bottled with care. The result is an expressive rosé vermouth that harmoniously combines herbal spice with the freshness and structure of the wine.

Harvest: handpicked | middle/september

Data

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

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.



NACHHALTIG
AUSTRIA



Food Pairing

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