

# 2025 ZWEIGELT ROSÉ



STEININGER

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Wechselberg, Hasel, Kittmannsberg
<b>Site Type:</b>	terraces, hillside
<b>Varietal</b>	Zweigelt 100 %   10 - 15 years
<b>Soil</b>	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.

<b>Harvest</b>	handpicked
<b>Mazeration</b>	squashed   12 hour(s)
<b>Bottling</b>	screw cap

## Data

<b>Wine Type:</b>	Still wine   rose   dry
<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	3.9 g/l
<b>Acid:</b>	6.7 g/l
<b>Certificates:</b>	Sustainable Austria
<b>Drinking Temperature:</b>	7 - 10 °C
<b>Optimum Drinking Year:</b>	2026 - 2028

## Wine Description

Soft salmon-pink in the glass, aromas of red berries and cherries expressing varietal character. On the palate fruity and charming, with a touch of residual sweetness, juicy fruit and vibrant acidity adding finesse and tension. A youthful rosé with a distinctive profile.

## Food Pairing

A versatile food companion for Provençal cuisine, fresh seafood and delicate asparagus. Pairs beautifully with light meats such as poultry or veal and also complements mild to medium-aged cheeses.



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AUSTRIA

