WEINGUT STEININGER

Cabernet Sauvignon Rosé 2024

grape variety: 100% Cabernet Sauvignon Rosé

vineyard: "Graedl" - Langenlois - 225m

soil: loess and clay

age of vines: 6 - 12 years

harvest: harvest by hand, beginning of October

vinification:

Our Rosé philosophy is using ripe grapes only to reach out more character of the grape and obviously the wine. The grapes are gently squeezed and after 12 hours skin contact they get slightly pressed.

bottling: January 2025

alcoholic content: 12,5 vol.%

total acidity: 6,5 % residual sugar: 3,5 g/l

ageing potential: 2025 – 2027

tasting note:

Slightly shy nose, wild berries, currants, lemon apples; fruit-supporting acidity, delicate, more red berries to come, cornel cherries, playful, piquant and charming.

food pairing: Ideal for a sunny day on the terrace or by the water. A perfect fit with light, fresh flavors, or vegetarian dishes. Pair with a red or yellow beet salad and goat cheese, with smoked salmon or other light appetizers.

ideal temperature to drink: 45° - 50° F

Vegan Wine







Weingut Steininger www.weingut-steininger.at office@weingut-steininger.at

size: 160 acres

established in: 1980

region: Langenlois, Kamptal, Austria
geography: 70 km in the north of Vienna

climate: continental/pannonian
soil: bedrock, loess and clay







WEINGUT STEININGER



Picturesque courtyard



Vineyard



Cabernet Sauvignon grapes

