

WEINGUT STEININGER

Cabernet Sauvignon Rosé Sekt 2018

variety: 100% Cabernet Sauvignon

vinyard: „Graedl“ - Langenlois

soil: loess

elevation: 220 meters

exposure: plateau

age of vines: 12 years

harvest: harvest in two steps, first time in September and second time in October

alcoholic content: 13,5 %vol.

total acidity: 7,0 g/l

residual sugar: 8,0 g/l

potential: 2021 – 2023

ideal temperature to drink: 45–50 °F

traditional bottle fermentation: gently pressed before fermented in the tank. After the second fermentation in the bottle the sparkling wine ages for about 18 months on the yeast. Our goal is to underline the varietal character.

tasting notes: pale salmon pink with shiny silver reflects, charming scent of ripe strawberries, blood orange, accompanied by a slightly spice of cassis. Lively acidity, very well balanced, beautiful flow. Elegant, extremely fine and full of charm.

food pairing: ideal as an aperitiv to start the dinner; cold green asparagus with vinaigrette or light summerdishes and barbecue.

Vegan Sparkling Wine



SUSTAINABLE
AUSTRIA



Langenlois. Kamptal. Austria.

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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

grape varieties: 70% Grüner Veltliner, 15% Riesling, 5% Sauvignon Blanc, 5% Muskateller

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bottles/case: 6
cases/layer: 16
cases/palette: 64