



WEINGUT STEININGER

Cabernet Sauvignon Rosé

2018

vineyard: Gobelsburger Spiegel

soil composition: Loess and clay

elevation: 718 ft

exposure: south-east

average age of vines: 15 years

varietals: 100% Cabernet Sauvignon

farming practice: sustainable Austria

the vineyard: The Gobelsburger Spiegel is located in the south of Langenlois and has a deep, calcareous soil with loess.

wine production

harvest time: beginning of October

maceration: 12 hours

fermentation: We don't use only the first pressing juice for our Cabernet Sauvignon Rosé, because all of the juice influences the character of the wine. The grapes are gently squeezed and then filled into the press. After 12 hours of skin contact, they are slightly pressed.

ripening: 3 months on the lees in stainless steel tanks

alcoholic content: 12,5% vol.

total acidity: 5,7 g/l

residual sugar: 5,9 g/l

potential: 2018 – 2021

tasting notes

Pale rosé; an elegant mixture of flower, fruit and a pleasant, light vegetal quality in the nose. On the palate you taste raspberry, blackcurrant and a hint of flower, very good balanced, fresh but also full of character through the finish.

food pairing

Perfect for a hot summerday, but also fits perfect to fish and light or vegetarian dishes.

ideal temperature to drink: 45–50 °F

Vegan Wine



SUSTAINABLE
AUSTRIA



WINERY STEININGER

Langenlois. Kamptal. Austria.

www.weingut-steininger.at

office@weingut-steininger.at

wine-maker: Karl und Peter Steininger

size: 135 acres

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

region: Langenlois, Kamptal, Austria

geography: 70 km in the north from Vienna

climate: continental/pannonian

soil: loess and clay

UPC: 787263316320

bottles/case: 12
cases/layer: 14
cases/palette: 56



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