

Cabernet Sauvignon Rosé

2017

vineyard: all around Langenlois

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: Spiegel; in the south of Langenlois, deep, calcareous soil with loess

wine production

harvest time: begin 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. We harvest the grapes at the beginning of October; the grapes were gently squeezed, filled with the crests into the press. After twelve 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, in the nose elegant mix of flower,

Fruit and tender vegetability

On the pale you taste raspberry, blackcurrant

and a hint of flower, very good balanced,

fresh but also full of character until the finish.

food pairing

perfect for a hot summer day but also for fish or light dishes, vegetarian

ideal temperature to drink: 45-50 °F

Vegan Wine



WINERY STEININGER

Langenlois. Kamptal. Austria

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wine-maker: Karl und Peter Steiner

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



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