



## Cabernet Sauvignon Rosé 2017

Langenlois /Kamptal/Austria

Pale rosé, in the nose elegant mix of flower, Fruit and tender vegetable  
On the palate you taste raspberry, blackcurrant and a hint of flower, very good balanced, fresh but also full of character until the finish.

### Vinifikation:

The main factor for the character of a wine is the combination of soil and climate. On the one hand we have three different soils (bedrock, loess and clay) and on the other hand the climate, which you can't find elsewhere on the world. Typical are hot days and cool nights in the summer time as well as a long sunny autumn. These contrasting conditions give the Kamptal wines their unparalleled, crystal-clear, mineral character. 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 skins into the press. After twelve hours of skin contact, they are slightly pressed.

**Serving Suggestion:** perfect for a hot summer day but also for fish or light dishes, vegetarian  
Cabernet Sauvignon

Vineyards around Langenlois

Loess and clay

2016

12,5 %vol.

5,4 g

5,4 g

Grape Variety:

Vineyard:

Soil:

Vintage:

Alc:

Residual Sugar:

Acidity:

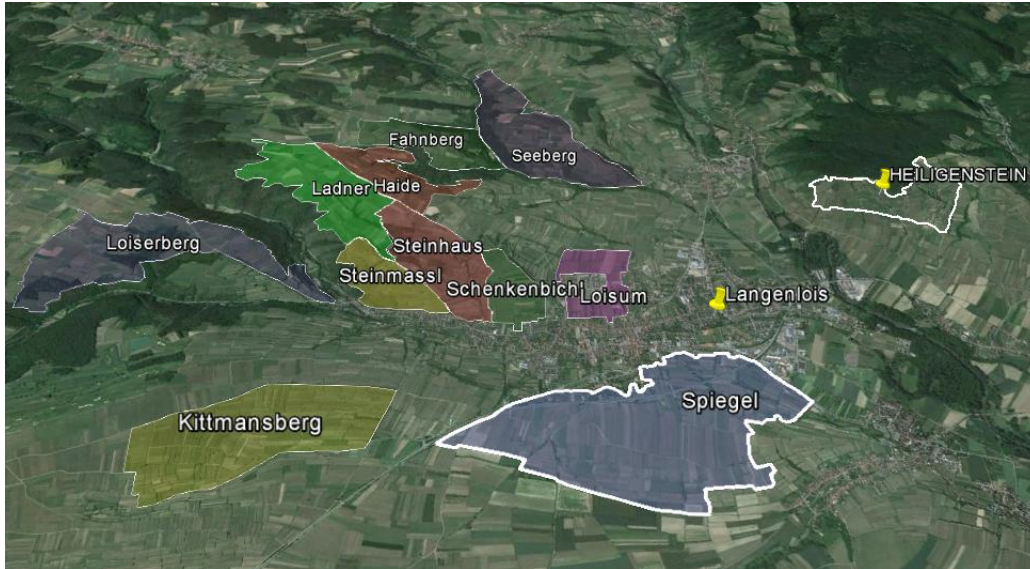


SUSTAINABLE  
AUSTRIA





## SINGLE VINEYARD



Steinhaus  
Heiligenstein  
Lamm

Kittmansberg  
Loisiumweingarten  
Koglberg

