

WEINGUT STEININGER

Cabernet Sauvignon Rosé Sekt 2020

variety: 100% Cabernet Sauvignon

vineyard: „Greadl“ - Langenlois

soil: loess

elevation: 200 meters

exposure: plateau

age of vines: 13 years

harvest: harvest in two steps, one in September and the second one in October

alcoholic content: 13 %vol.

total acidity: 4,2 g/l

residual sugar: 6 g/l

potential: 2022 – 2024

ideal temperature to drink: 45–50 °F

vinification:

traditional bottle fermentation

Gently pressed before fermented in the tank. The raw wine matures for about 6 months in unused, small oak casks. After the second fermentation in the bottle the sparkling wine ages for at least 9 months on the yeast. Our goal is to underline the varietal character.

tasting note:

Scents of wild berries, sloes and rose hips; expressive aftertaste, candied strawberries, cassis liqueur; likeable rustic style, sweetness of fruits, strong, with a fine hint of salt, long melting on the palate at the end.

food pairing:

Ideal as an aperitif to start the evening with. Green asparagus with vinaigrette, light summer dishes and barbecues are perfect for this sparkling wine.

Awards

Falstaff - 92 points

Vinaria Weinguide - 3 stars

Glass of Bubbly - Gold Medal

Vegan Sparkling Wine



SUSTAINABLE
AUSTRIA



Weingut Steinger

www.weingut-steininger.at

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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

kwselection.com

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



WEINGUT STEININGER



Winery Steininger



Vineyard covered with snow



Cask cellar

