

## Cabernet Sauvignon Rosé Sekt

2016

*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:* middle of October

*maceration:* 12 hours

*fermentation:* The grapes are harvested in the middle of October with best physiological ripeness. Hand-harvesting makes sure that only healthy grapes come into the cellar. The grapes are 12 hours in the press.

*ripening:* The second fermentation is traditionelle bottle fermentation. The ages min. 18 month on the yeast. Our goal is to underline the varietal character.

*alcoholic content:* 13,5 vol%

*total acidity:* 5,5 g/l

*residual sugar:* 7,6 g/l

*potential:* 2018 – 2021

### *tasting notes*

Pale rosé reminding on salmon, animating fruit, like gooseberry and cassis, subtle wine with nice structure: medium bodied and elegant. An aromatic and refreshing sparkling wine which spreads out vitality and charm.

### *food pairing*

Perfect for a warm summer evening with friends!

*ideal temperature to drink:* 45-50 °F

*Vegan Sparkling Wine*



## WINERY STEININGER

Langenlois. Kamptal. Austria  
[www.weingut-steininger.at](http://www.weingut-steininger.at)  
[office@weingut-steininger.at](mailto:office@weingut-steininger.at)

*wine-maker:* Karl und Peter Steinger

*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



SUSTAINABLE  
AUSTRIA