

WEINGUT STEININGER

Cabernet Sauvignon Rosé Sekt 2019

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: 6,3 g/l

residual sugar: 5,8 g/l

potential: 2021 – 2023

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 unseed, 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 notes:

Pale salmon pink with a copper touch, silver reflections, delicate mousseaux. Nuances of rosehip jam, some rhubarb and cherries, fine blossom honey touch. Juicy, delicate, fine and well balanced acidity, fresh finish.

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.

Vegan Sparkling Wine



Weingut Steinger

www.weingut-steininger.at

office@weingut-steininger.at

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



SUSTAINABLE
AUSTRIA

kwselection.com

Klaus Wittauer
703-624-6628
kwittauer@gmail.com

UPC: 787263316207

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



WEINGUT STEININGER



Winery Steininger



Vineyard covered with snow



Cask cellar



kwselection.com

 Klaus Wittauer
703-624-6628
kwittauer@gmail.com

UPC: 787263316207

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