

Young Sparkling

vineyard: This "Rose Sparkling Wine" comes from the Steinger family's sustainably farmed vineyards in the Kamptal.

soil composition: Loess and clay

elevation: 718 ft

exposure: south-east

average age of vines: 10 years

varietals: 60 % Zweigelt, 20 % Pinot Noir, 20 % Cabernet Sauvignon

farming practice: sustainable Austria

the vineyard: around Langenlois, a mix of Loess and clay

wine production

harvest time: middle of October

maceration: 7 hours

fermentation and ripening:

Zweigelt, Pinot Noir and Cabernet Sauvignon are directly pressed after a short skin contact.

A delicate but very animating mousseux.

This is a refreshing and aromatic "sparkling wine"

The grapes for the YOUNG Rosé are from sustainably managed vineyards and have a sustainability certification.

alcoholic content: 12.5 vol%

total acidity: 6 g/l

residual sugar: 9 g/l

tasting notes

Beautiful salmon color, dry with hints of red currant, taste of red currant, blackberry and strawberry fruit, it is crisp and refreshing on the finish. The perfect "Bubbly" for any occasion!

food pairing

drink it on the terrace;

as an aperitif and with appetizers

ideal temperature to drink: 45-50 °F

Vegan Wine



SUSTAINABLE
AUSTRIA



WINERY STEINGER

Langenlois. Kamptal. Austria

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wine-maker: Karl und Peter Steinger

size: 135 acres

grape varieties: 70% Grüner Veltliner, 15% Riesling, 5% Sauvignon Blanc, 5% Muskateller, 5% others

region: Langenlois-Kamptal - Austria

geography: 70 km in the north from Vienna

climate: continental/pannonian

soil: loess and clay