

WEINGUT STEININGER

Zweigelt 2018

variety: 100% Zweigelt

soil: primary rock, loess and clay

exposure: different exposures, sometimes plateaus

elevation: 220 - 260 meters

vineyard: „Weinträgerin“ - Langenlois

age of vines: 25 years

harvest: harvest by hand, at the end of October

fermentation: This red wine ferments in used 2000 l acacia casks for about 6-8 weeks

aging: 18 months in used 2000 l acacia casks

alcoholic content: 13,5 vol. %

total acidity: 5,4 ‰

residual sugar: 1,2 g/l

potential: 2020 –2027

ideal temperature to drink: 45–50 °F

tasting notes: rich red violet colour, bouquet of sourcherries, nougat and chocolate, with soft tannins and spiciness. A wine, that animates for another sip. All in all exciting representative of the variety Zweigelt from the Kamptal.

food pairing: This wine fits perfect with dark meat, traditional barbecue and steak, also with cheese, dark chocolate.

Vegan Wine



SUSTAINABLE
AUSTRIA



Langenlois. Kamptal. Austria.

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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

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