

2022 CABERNET SAUVIGNON ROSÉ SEKT AUSTRIA



STEININGER

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Sekt Austria
Site:	"Grädl" - Langenlois
Site Type:	hillside
Varietal:	Cabernet Sauvignon 100 % 14 years
Soil:	loess loam



Cellar

Traditional bottle fermentation

Gentle pressing, fermentation takes place in temperature-controlled steel tanks. The base wine matures for 6 months in small used wooden barrels. After the second fermentation in the bottle, the raw sparkling wine remains on the lees for at least 9 months.

Harvest:	handpicked beginning/september handpicked beginning/october
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Disgorgement:	warm manual Storage Time: 9 months
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Riddling:	manual
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Bottling:	natural cork
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Data

Wine Type:	sparkling wine rose brut
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Alcohol:	12.5 %
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Residual Sugar:	10.6 g/l
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Acid:	6.9 g/l
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Drinking Temperature:	6 - 8 °C
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Optimum Drinking Year:	2024 - 2026
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Awards

Falstaff:	92
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Wine Description

Light copper red colour, golden reflections, fine, persistent mousseux. Red forest berries, delicate flavours of currants, white apple and lime zest. Powerful, red rhubarb, fine acidity, pome fruit on the finish, a hint of cassis, lemony nuances, a full-bodied food companion.

Food Pairing

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

Winery

Our family winery in Langenlois, Kamptal, stands for tradition and passion in wine and sparkling wine production. Run by Eva and Peter in the third generation, we value personal relationships and craftsmanship. Every drop of wine and sparkling wine reflects our dedication and unique signature.