

# MERLOT ROSÉ 2024



STEINGER

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Ried Spiegel
<b>Varietal:</b>	Merlot 100 %   9 - 14 years
<b>Soil:</b>	loess loam



## Cellar

Our rosé wine philosophy is to use only fully ripe grapes in order to obtain more character. The grapes are only lightly crushed, then left on the skins for around 12 hours before being gently pressed.

<b>Harvest:</b>	handpicked
<b>Maceration:</b>	squashed   12 hour(s)
<b>Bottling:</b>	screw cap

## Data

<b>Wine Type:</b>	still wine   rose   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	5.9 g/l
<b>Acid:</b>	3.7 g/l
<b>Certificates:</b>	Sustainable Austria
<b>Drinking Temperature:</b>	7 - 10 °C
<b>Optimum Drinking Year:</b>	2025 - 2027



## Wine Description

Rich salmon pink in colour, ripe vegetal notes on the nose with a hint of red spice and herbaceous effects. The entry on the palate is full, round and harmonious, able to combine acidity with a certain ripeness on the one hand, but also brings enough structure into play to be used as a harmonious and always balanced accompaniment to food, with a noble piquancy right through to the finish.

## Food Pairing

Antipasti, fish and classic barbecue.

## 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.



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