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## Weingut Steininger Cabernet Sauvignon Rosé

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**Winery:** Weingut Steininger  
**Category:** Wine – Still - Rosé  
**Grape Variety:** Cabernet Sauvignon  
**Region:** Langenlois/ Kamptal/ Austria  
**Vineyard:** all around Langenlois  
**Feature:** Certified Sustainable Austria  
**Winery established:** 1989



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### Product Information

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**Soil:** Deep, calcareous soil with loess

**Elevation:** 220 meters (722 feet)

**Age of vines:** 15 years

**Vinification & Yield:** Hand-harvest in the middle of October. The grapes are gently squeezed and then filled into the press. After 12 hours of skin contact, they are slightly pressed. Aged for 3 months on the lees in stainless steel.

**Tasting Notes:** Beautiful salmon color, on the nose aromas of dark red berries and cassia, following through on the palate with nice structure. Medium-bodied and elegant, although perceptible density in the finish. An aromatic and refreshing rose

**Alc:** 12.5 %

**RS:** 5.9 g/l

**Acidity:** 5.7g/l

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### Producer Information

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Weingut Steininger is located in Austria's biggest wine growing village, Langenlois in the Kamptal region. Kamptal refers to the Kamp river which runs through the region and eventually empties into the Danube. The Kamptal area is filled with culture and tourism, which are enhanced by the numerous Heurigen, wine taverns and Vinotheques. The Steininger family estate comprises 135 acres and is owned by Karl & Brigitta Steininger. Karl inherited the farm from his parents in 1980, at this time and as young newlyweds, Brigitta and Karl decided to focus on grape growing and Karl soon found himself in oenology school. The winery was launched 1989.

Brigitta and Karl realized very quickly that they could only survive on the international market with high quality wines. "Our philosophy is to make wines, which show the fruit and the character of the grape. We love the stylistics, which we receive because of the cool climate and the terroir of the Kamptal – the flavors are clear, proud and expressive. We focus on the main varieties of Kamptal, Grüner Veltliner and Riesling. These varieties are very attractive to us because they produce very interesting wines from different vineyards and the different vintage conditions." Karl's chief lesson to his children is that good wine cannot be rushed. It must be given the time it needs to develop, mature and evolve. Their oldest daughter Eva and her husband Peter are the next generation of winemakers. Peter is working with Karl in the winery and Eva is responsible for sales and marketing.