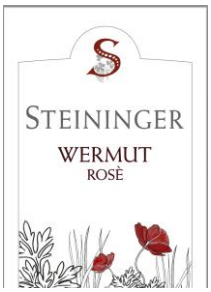
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Weingut Steininger Vermouth 'Wermut Rosé'

Winery: Weingut Steininger
Category: Vermouth – Rosé
Grape Variety: Cabernet Sauvignon
Region: Langenlois/ Kamptal/ Austria
Vineyard: Ried Spiegel
Feature: Certified Sustainable Austria
Winery established: 1980



Product Information

Soil: Deep, calcareous loess soils with a balanced mineral composition, interspersed in places with thin gravel layers and ancient soil formations.
Elevation: 207 – 227 meters (679 - 745 feet)
Age of vines: 30 years
Vinification: Hand-harvest in the middle of September. The grapes are lightly crushed and left on the skin for approximately twelve hours. Gently pressed and fermentation in temperature controlled stainless steel tanks. This short maceration enhances structure and freshness while preserving the wine's clear fruit and vibrant acidity. Self-grown herbs such as wormwood, lemongrass, elderflower, and marigold are macerated for approximately seven days in their own distilled spirit. After separating the solid and liquid components, the aromatic infusion is carefully blended with the Cabernet Sauvignon Rosé wine. The vermouth is then adjusted to drinking strength and bottled with care. The result is an expressive rosé vermouth that harmoniously combines herbal spice with the freshness and structure of the wine.
Tasting Notes: Cabernet Sauvignon is distinguished by its dark spiciness and pronounced acidity. These qualities are gently enhanced with the addition of lemongrass, wormwood, and marigold. The herbs integrate seamlessly into the wine's flavor profile, adding extract, fruity depth, and an appealing interplay of acidity.
Alc: 15.0 %vol. **RS:** 25.0 g/l **Acidity:** 8.5 g/l

Producer Information

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 winery owners. Eva has been managing the winery since 2021 and is responsible for sales, marketing, and administration. Peter is overseeing the vineyards and cellar, hand in hand with Karl. Together with their three sons they live right at the winery.