





ZWEIGELT SEKT 2012

Langenlois /Kamptal/Austria

Dark red colour; fruity taste of cherries, plums and herbs. Red sparkling wine -unconventional and rare but thoroughly pleasant and seductive in its dry finish.

Serving Suggestion: dark meat, venison, dark chocolate

Technical Data:

Winery: Weingut Steininger

Grape Variety: Zweigelt

Vineyard: Vineyards around Langenlois

Soil: Loess and clay

Vinification & yield: After the second fermentation the sparkling wine

ages for around 18 months on the yeast. Our goal is

to underline the varietal character.

The grapes are harvested in the middle of October with best physiological ripeness. Hand-harvesting makes sure that only healthy grapes come into the

cellar.

Vintage: 2012

Harvest Middle of October

Alc: 13,5 %vol.

Residual Sugar: 8,0 g Acidity: 4,5 g







Wines are like people – everyone is different!

KARL balanced, ripe and harmonic

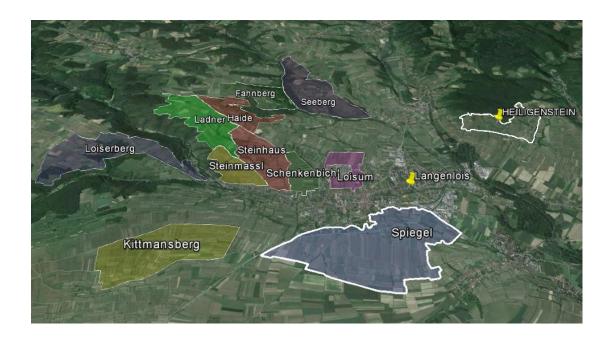
BRIGITTA typical Kamptal with international style

EVA peppery with young freshness

PETER complex and minerally
LISA multifaceted and prickling
ANNA impassioned and individual
MARTIN profound and impassioned



SINGLEVINEYARD



Steinhaus Heiligenstein Kittmannsberg Losiumweingarten

