

# N.V. KRAFTVOLL GRÜNER VELTLINER



STEININGER

<b>Origin:</b>	Austria, Kamptal
<b>Site:</b>	Vineyards from the village of Langenlois
<b>Varietal</b>	Grüner Veltliner 100 %
<b>Soil</b>	loam alluvial gravel

## Vineyard Site:

Various vineyards around Langenlois combine loess, primary rock and limestone. The result is a wine with origin, tension and refined minerality.

## Cellar

### Vinification Wine

The fully ripe Grüner Veltliner grapes were harvested at the end of September and traditionally pressed by foot. After about one week, fermentation was stopped with our own brandy, and the fortified wine then matured for five years in cask, developing depth, elegance, and an impressive balance of natural sweetness and extract.

## Data

<b>Wine Type:</b>	Fortified wine   white   sweet
<b>Alcohol:</b>	18 %
<b>Residual Sugar:</b>	80 g/l
<b>Certificates:</b>	Sustainable Austria
<b>Drinking Temperature:</b>	12 - 14 °C

## Wine Description

The fruit and acidity of the variety give Kraftvoll spice, elegance, and vitality, while its natural sweetness and extract shine through in the glass. Mahogany in color with olive-brown highlights; on the nose brandy notes, green walnuts, chocolate, caramel, and raisins. On the palate, grapey sweetness and lively acidity, full-bodied with hints of herbal liqueur – the powerful alcohol lends drive, tension, and persistence.

## Food Pairing

Best enjoyed well-chilled – a fine match with cheese, a sweet finale to a meal, or simply for pure indulgence on its own.

## origin and passion

Born from a fascination with Portugal and Port wine, the idea emerged in 2013 to create a wine refined with our own brandy – defined by Austrian wine law as a liqueur wine, yet a fortified wine with Portuguese influence. With Grüner Veltliner Kraftvoll, João and Lisa Steininger-Fonseca unite their origins and passion: Portuguese tradition meets Austrian craftsmanship. This project brings a touch of Portuguese wine culture to Langenlois – a toast to the union of two cultures!

