

N.V. KRAFTVOLL RIESLING



STEINGER

Origin:	Austria, Kamptal
Site:	Vineyards from the village of Langenlois
Varietal:	Riesling 100 %
Soil:	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 Riesling 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

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

Wine Description

Deep olive-brown with dense, oily legs, revealing complex aromas of sherry, fine wood spice, green walnut, and dark bread. On the palate powerful and concentrated, with delicate sweetness supported by lively acidity and hints of orange liqueur. Dense and multi-layered, yet elegant and balanced, with a long, sweet-bitter finish and remarkable depth.

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 & 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 Riesling Kraftvoll, João and Lisa Steinger-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!