

N.V. ALEGRIA RIESLING



STEININGER

Origin:	Austria, Kamptal, Langenlois, Langenlois
Site:	Alegria Riesling
Varietal	Riesling 100 %

Cellar

Vinification Wine

The Riesling grapes are harvested at full ripeness and processed with particular care. Following the traditional port wine method, the natural fermentation is stopped by the addition of high-quality grape spirit, preserving the wine's natural residual sweetness. With 16% alcohol by volume, it presents a powerful yet harmonious palate, where juicy stone fruit notes, delicate spice, and vibrant acidity combine to create a well-balanced structure.

Data

Wine Type:	Fortified wine white sweet
Alcohol:	16 %
Residual Sugar:	59 g/l
Acid:	7 g/l
Drinking Temperature:	10 - 12 °C

Wine Description

This wine captivates with a harmonious balance of fruit, sweetness, and spice. On the nose, elegant aromas of juicy peach, ripe apricot, and candied citrus unfold. On the palate, the pleasant sweetness is supported by vibrant acidity, while subtle spice adds further depth. The long, harmonious finish highlights its complexity and elegant character.

Food Pairing

An uncomplicated companion with character – ideal for relaxed evenings and special moments. This wine shows its aromas at their best served over ice or enjoyed with tonic.

origin & passion

Alegria Riesling – an Austrian fortified wine with Portuguese influence. Alegria means joy – and it is this lightness and elegance that shine through. João and Lisa Steininger-Fonseca unite their heritage and passion: Portuguese tradition meets Austrian craftsmanship. And so, a fortified wine is created that brings a touch of Portuguese wine culture to Langenlois – a toast to the union of two cultures.

