

Steininger Kraftvoll

varietals: 100 % Grüner Veltliner
farming practice: sustainable Austria

history: In 2013 we produced a wine according to the port wine method – a so-called „fortified wine“ (according to Austrian wine law: liqueur wine). In order to take an independent Austrian way, we chose the grape variety Grüner Veltliner for our „Kraftvoll“, which means „powerful“.

wine production

harvest time: end of September
fermentation: The fully ripe and healthy Grüner Veltliner grapes are harvested at the end of September. After about a week we stop the fermentation with our own produced Grüner Veltliner brandy vintage 2010. Then the Kraftvoll can rest and develop for 5 years in the barrel. The alcohol combines with the sugar and the wine gets its own full-bodied character through the oxidation in the barrel.

alcoholic content: 19,5 %vol.
total acidity: 6,4 g/l
residual sugar: 84 g/l

tasting notes

The fruit and acidity of the Grüner Veltliner gives the Kraftvoll spiciness, elegance and vibrancy. The natural residual sugar and the extract of the grape are reflected in the glass.

food pairing

Best enjoyed chilled, to cheese, as a sweet conclusion or as aperitive together with sparkling wine.

ideal temperature to drink: 45–50 °F

Vegan Wine



WINERY STEININGER

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wine-maker: Karl und Peter Steininger

size: 135 acres

grape varieties: 70% Grüner Veltliner, 15% Riesling, 5% Sauvignon Blanc, 5% Muskateller

region: Langenlois, Kamptal, Austria

geography: 70 km in the north from vienna

climate: continental/pannonian

soil: loess and clay