



english



STEINFASS

made of granite

NATURAL STONE BARREL

As so often in life...



the most beautiful things come about in good company of others around a glass of wine. A master stonemason from the Bavarian Forest exhibited his masonry works purposed for house and garden at a fair in Gols, Austria.

There he met with some exhibitors after a successful day at the fair and soon a brilliant idea was born in a comfortable atmosphere, which opens up a huge opportunity for the wine world.

Wine out of natural stone barrels!

Already the first attempt, a Riesling 2012, was well received by various wine experts from Germany and Austria. Meanwhile, the stone barrel has established itself in the wine cellars and excellent wine ratings are no longer a rarity.

Vinification in natural stone barrels offers wine producers a multitude of new options. Their existing knowledge and new ideas paired with a keenness to experimentation and innovation power open up a new world in winemaking - we already look forward to the excellent wines that you as a winemaker will produce through your creativity with our NATURAL STONE BARRELS - STEINFASS.

Sincerely, your

Steinfass - Team

Granite - create from the power of the earth...

The name granite comes from latin "granum" meaning „grain“. Students in school already learned the expression „feldspar, quartz and mica, the three I never forget“ - these are the main components of granite.

The granite we use was formed 10 to 15 million years ago from mostly molten material from the lower earth crust.

Granite was formed under the high pressure in more than 2 km depth with solidification of magma. It is therefore called deep rock. Only through the tectonic movement of the earth's crust and the weathering of the rock above the granite bubble did the frozen granite reach the earth's surface.



deposit with mining, Bavarian Forest



extraction of large blocks by complex gap blasting



granite quarry Bauer, Nammering, Bavarian Forest

The stone barrel manufactory - reaching the target with skill, precision and a lot of manual work...

After the gap blasting, the rough stone is subjected to a first visual inspection (the grooves come from the individual holes for the explosive charges). After the first cut the barrel height and the lid are cut out of the rough stone with a diamond wire saw. (image 1)



slightly sawed rough stone (image 1)

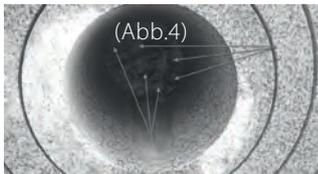


front side (image 2)



rear side (image 3)

In order to „relax“ the material, several symmetrical core drill holes are drilled from the outside to the inside until nearly above the finished interior height. Only now does the barrel get the cylindrical shape. (images 2+3)



With a lot of small core drillings (Abb.4), which are struck up from above and thus break off, space is created for the stonemason. The stonemason then crawls into this opening to work his way from inside to outside. (image 5)



(image 5)



(image 6)

The stonemason should not have claustrophobia when he crawls into the barrel and knocks out each ring one by one (image 5). The rings are then lifted by a crane. Mostly only fragments and gravel remain (image 6).



(image 7)

„Sticking“ of all surfaces - this can only be done by hand (image 7).

During the finishing, the remaining drain is drilled and ground, the upper edge of the barrel and the lid are calibrated, the seal groove is milled, the dome is set up and the bung hole is drilled. Finally, the dome plate is ground flat. There are many steps to obtain the finished granite **NATURAL STONE BARREL - the STEINFASS!**



The stone barrel, a natural product born from the fire of the earth... with unique properties

- ❑ Granite is a temperature memory - harmonious temperature progression during fermentation process without external cooling.
- ❑ Granite is resistant to fruit acid and is tested according to food safety laws.
- ❑ The STEINFASS is easy to clean. The molecular structure of granite prevents a firm connection with tartrate. It just falls out.
- ❑ Vinification of particularly harmonious, mineral and fruity wines.
- ❑ The STEINFASS does not need to be preserved during dry storage.
- ❑ The STEINFASS keeps its properties for all eternity - an investment for generations!
- ❑ Customization by insertion of numbering, year, initials, coat of arms / logo
- ❑ The STEINFASS pays off within a very short time.
- ❑ **30 years manufacturer's warranty on the stone product**
- ❑ **Exclusivity** - STEINFASS, as well as fermentation and storage in it, are registered for patent approval worldwide.



The stone barrel, *the special kind of vinification...*



image:
STEINFASS
„professionell“



food law tested



image:
STEINFASS „edition vinothek“
5 Liter



lifting of the lid



dome with closing plate

Would you like a special presentation of your „stone wine“ at trade fairs or in your wine store? With the 5 litre or 50 litre STEINFASS „*edition vinothek*“ we have just the right thing for you!



The stone barrel, for fermentation and storage...

Storage in a granite STEINFASS - it creates a completely new wine!

Winegrowers, such as Christian Schardt, Markus Waldschütz or Sighard Vaja (DIVINO winegrowers' cooperative) have filled fermented wine from stainless steel tanks into NATURAL STONE BARRELS and further matured it. Through ongoing tasting, significant differences in the evolution of the wine are noted. The wine in a STEINFASS develops unbelievably in comparison:

A new, complex and harmonious wine has emerged, which has a much more complex, fine and mineral finish.

Fermentation in a granite STEINFASS - specialties in a class of its own!

The positive development of the wines is further enhanced by the fermentation in the NATURAL STONE BARRELS. The granite's cold storage capacity ensures that the fermentation temperature in the STEINFASS remains almost constant during the entire fermentation process and that the yeast can do its job „stress-free“. Due to the special surface a better clarification of the wine takes place. The natural stone also has a very positive effect on the taste:

The flavors are completely new, rounder and more mineral are the differences immediately mentioned.

The general conclusion:

This type of vinification opens up a completely new door to individuality for wine creatives.



There is something new in the wine cellar...

At the **winery Amlinger-Schardt** from the city of Bullay wine out of STEINFASS is called „GRANITUM“. Many winegrowers have already tasted it on our exhibition stands. With last year's Granitum Christian Schardt has again produced a very special wine. We are particularly pleased for this passionate winemaker that this wine opens completely new doors for him. Christian Schardt can certainly be described as an ambassador for excellent wines out of a STEINFASS.



the Amlinger-Schardt family



The **winery Waldschütz** in Strass in the Kamp valley in Austria matured its Grüner Veltliner Aturo wine in a STEINFASS as well as a comparable wine in a stainless steel tank.

type of wine

quality::

alcohol:

wine ground:

age of vines:

vinification:

**100% Grüner Veltliner
Qualitätswein**

13,5% vol.

deep loess

30 years

stainless steel tank + STEINFASS



Markus Waldschütz
and Viktoria

Wine "STEINVISION" 2015 92 Parker points

Markus Waldschütz: „In April 2015, I received the STEINFASS and then immediately continued to mature my wine from the best Veltliner grapes, which was already fermented in a steel tank, in the granite barrel. The wine then stayed on the lees until bottling in January 2016. After a short time, the changes were clearly noticeable - **the wine has a more complex, multi-layered and mineral finish** in comparison to wine only vinified in steel tanks. We only had 1 300 bottles available and they were already sold out in November 2016! My „STEINVISION“ was a complete success!“





Sieghard Vaja



DIVINO Norheim Thüngersheim EG (registered cooperative)

Sieghard Vaja: „After fermentation we put our best Silvaner Spätlese into a stone barrel and then tried and analyzed it every 4-6 weeks. Analytically, the wine has not differed from wines out of steel tanks, but sensorily there is a difference. **The diversity of flavor opened up immediately and the acidity became clearer.** We allowed the wine to mature for 6 months in a stone barrel and then another 3-4 weeks of bottle-ageing. There is a significant difference to the steel tank. **The stone barrel has a positive influence on the wine as we wish it to be.** Already after a short time we are almost sold out. We are so enthusiastic about the wine which we would like to treat many other customers with, that we have limited the sale to 2 bottles per customer.“



The predicate winery **VDP. Prädikatsweingut Arnold** in Iphofen also opts for the STEINFASS.

Johannes Arnold: „During the storage period I repeatedly took wine samples and the comparable reference wine to events. It is amazing what development the wine has made! I then waited a bit, because of course I wanted to fill it in the new Boxbeutel (type of wine bottle) right away! You just have to try the wine!“

Silvaner Großes Gewächs -
- spontaneously fermented -
and of course the new wine
is already in the STEINFASS!

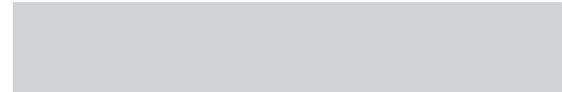


the Arnold family



At the winery **Emil Bauer & Söhne** from Landau-Nußdorf

they immediately recognized the potential that lies in the STEINFASS. Wine from a STEINFASS has already made it onto the wine lists at special gourmet events.



Martin Bauer und Alexander Bauer



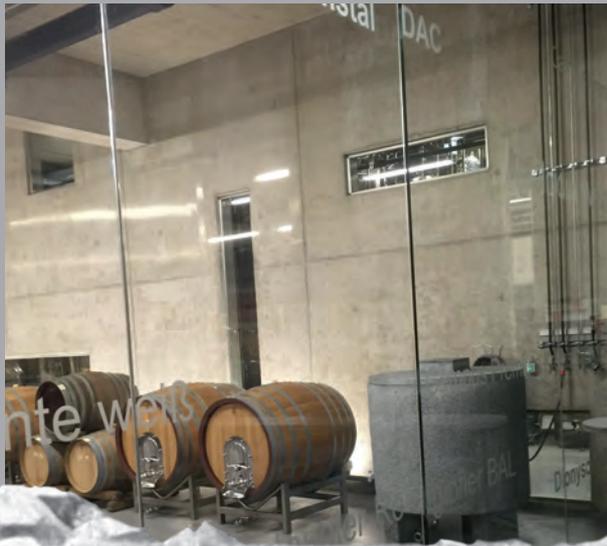
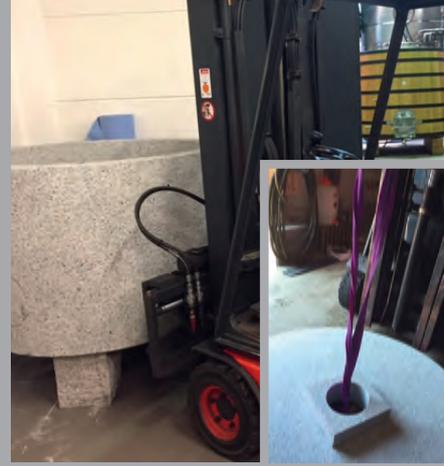
- extract of credentials**
- Weingut Obenaus, Glaubendorf (A -Austria)
 - Weingut POSS, Windesheim (D- Germany)
 - Bergdolt Reif & Nett, Duttweiler/Pfalz (D)
 - Oberkircher Winzer e.G., Oberkirch (D)
 - Alde Gott Winzer Schwarzwald eG, Sasbachwalden (D)
 - Weingut Peter Masser, Leutschach a. d. Weinstraße (A)
 - Weingut Philipp Breyer, Baden (A)
 - Andreas Lehensteiner, Wachau (A)
 - Fürstlich Castell'sches Domänenamt / VDP. (D)
 - Weingut Kloser Pforta, Saale Unstrut (D)
 - Weingut Esterházy, Traunsdorf a.d. Wulka (A)
 - Weingut Leo Hillinger, Jois (A)
 - Giesen Wine, Christchurch (New Zealand)

miscellaneous

- School of Viticulture Krems
- School of Viticulture Eisenstadt
- LWG Veitshöchheim
- HBLA Klosterneuburg
- DLR Oppenheim
- Hochschule Geisenheim


STEINFASS
made of granite
... at home
in the wine cellar





STEINFASS
Swiss / Liechtenstein / international

sales by

Nelly Kind-Haeusler
+41 (0)78 601 44 80
kind-haeusler@steinfass.de

Alexander Kind
+41 (0)78 612 44 80
alexander.kind@steinfass.de



sales by:

STEINFASS

Rudolf Wittenbauer & Josef Hällmayer

Luitpoldplatz 10
94469 Deggendorf
GERMANY

phone: +49 (0)991 - 383 19 315 kontakt@steinfass.de
fax: +49 (0)991 - 383 19 316 www.steinfass.de



Stay connected to facebook for the latest news at
www.facebook.de/steinfass