



"Because of our experience that nature is the strongest force, we'd love to work with it. With the knowledge that the soil is the most intelligent part we deal with, we've decided to trust in it. We are convinced that the plants nourish our soil, therefore we let them grow. With these ideas and confidence we don't interact in the cellar, which causes that our wines transport the natural taste of the grape. These decisions we make by ourselves and let our personalities speak in our wines."

Martin & Anna Arndorfer

## Martin & Anna Arndorfer

place.  
region.  
climate.

Strass

Kamptal

Kamptal is a cool climate region in the North East of Austria;

cold winds from the north highlands meet in the Kamptal with the panonian climate. Very high temperature changes from the night and day bring thick skins of the berries which leads to stronger aromas and vibrant acidity. Microclimates change from hillsides to hillsides and vineyard to vineyards. Altitudes range from 200 to nearly 500 metres. Small valleys between the hills work like channels where cold winds from the northern regions chill down the vineyards during the nights... Strass has a very special microclimate because it has the first south faced slopes near the flat of the Danube. It's a unique combination of the very old mother rock of the Bohemian Massive and the particular influence of the Pannonian climate.

### Weather / Climate

climate.

continental

## DIE LEIDENSCHAFT PRICKELND

vintage.  
varietal.  
vineyard site.

2020

Grüner Veltliner 50 %, Riesling 50 %

Grüner Veltliner from Strasser Hasel - planted 1992 - Loess - 276 m altitude Riesling from Strasser Hölle - planted 1989 - Loess soil with chalk - 320 m altitude

vinification.

harvested at the same day and pressed together, whole bunch pressing only  
during fermentation 10% skins were added for 2 weeks  
fermentation with native yeasts only

fermented and aged for 24 months on the lees in French oak (25% new oak)

juice from current fermenting vintage (2022) added and bottled for the second fermentation  
aged further 29 months on lees in the bottle before disgorgement

no dosage and just 12mg/l sulphur added - topped up with the same sparkling wine

site type.  
geographical orientation.  
sea level.  
soil.

hillside

south east, south

275 - 320 m

loess

lime | sub soil

### Data

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alcohol.  
residual sugar.  
acid.  
quality grade.  
wine type.  
allergens.

13 % / dry  
1.7 g/l  
7.4 g/l  
Sekt aus Österreich  
Sparkling wine | white  
sulfites

drinking temperature.  
aging potential.

8 - 10 °C  
high (10 years)

### Cellar

disgorgement.

warm | manual  
Storage Time: 29 months

