



"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 wich 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 ROT

vintage.  
varietal.  
vineyard site.

2020  
Zweigelt 100 %  
Steinbühel - planted 2002 - soil type dark loam - altitude 244 m; Brunngrasse, planted 1999- soil type Loess and gravel - altitude 235 m

vinification.

fermentation about 12 days on skins with native yeasts  
partly whole bunch and whole berry fermentation  
aged for 20 months on lees in French oak - 25 % new oak  
no fining, no filtration, sulphour added once just before bottling

sea level.  
soil.

235 - 244 m  
brown clay  
loess  
gravel

### Data

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

13 % / dry  
0.7 g/l  
6 g/l  
< 10 mg  
Wein aus Österreich  
Still wine | red  
sulfites

drinking temperature.  
aging potential.

15 - 17 °C  
high (20 years)

### Cellar

harvest.  
grape sorting.

handpicked  
manual

