



"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.  
klima.

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

## GRÜNER VELTLINER PER SE\*

vintage.  
varietal.  
vineyard site.  
vinification.

2021

Grüner Veltliner 100 %, 47 years, 3000 plants/ha, 3000 liter/ha

Strasser Hasel - east side - planted in 1978 - deep loess soil - altitude 285 m

fermentation on skins for 18 days with native yeasts

aged for 16 month in used French oak on full lees

8 mg/l sulphour added before bottling

no fining, no filtration, just handled by gravity

site type.  
sea level.  
soil.

hillside

285 m

loess

### Data

alcohol.	13.5 % / dry	drinking temperature.	12 - 14 °C
residual sugar.	0.7 g/l	aging potential.	high (20 years)
acid.	5.6 g/l	optimum drinking	2024 - 2032
total sulfur.	8 mg	year.	
quality grade.	natural wine		
wine type.	Still wine   white		
certificates.	AT-BIO-402		
allergens.	sulfites		

### Cellar

harvest.	handpicked   15 kg cask
grape sorting.	manual
filter.	unfiltered

