



"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

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place.
region.
klima.

Strass

Kamptal

Das Kamptal ist eine kühle Region im Nordosten Österreichs;

Kalte Winde vom Böhmischem Massiv des Nordens treffen im Kamptal auf Pannonisches Klima.

Hohe Temperaturunterschiede zwischen Tag und Nacht fördern dicke Beerenschalen und bringen

starke, intensive Aromen und vibrierende Lebendigkeit. Von Weingarten zu Weingarten ändert sich

das Mikroklima enorm. Die Höhe der einzelnen Weinlagen reichen zwischen 200 und 500 Metern;

Der Ort Strass hat ein sehr spezielles Mikroklima, da hier die ersten Weinberge neben der

Donauebene hochragen. Es ist eine einzigartige Kombination aus dem sehr kühlen Böhmischem

Massiv und dem Einfluss des Pannonischen Klimas.

Weather / Climate

climate.

continental

HERRENGASSE 4*

vintage.

2021

varietal.

Neuburger 100 %, 35 - 63 years

vineyard site.

Strasser Gaisberg - planted in 1982, primary rock (Gföhler Gneiss) - elevation 328 m; Strasser Bleckenweg - cultivated in 1960 - gravel - elevation 281 m; Used for fermentation on the skins are grapes from a terrace on the Zöbinger Gaisberg, planted in 1988, primary rock (Gföhler Gneiss), elevation 319 m

vinification.

maceration 12 hours before pressing

fermentation with native yeasts

30% are fermented on skins for 18 - 30 days

fermented and aged for 11 months in used French oak on full lees

12 mg/l sulphur added once - just before bottling

no fining - no filtration

herrengasse 4.

The foundation for this wine was laid 60 years ago in the house at Herrengasse 4, when our grandparents decided to plant a traditional, indigenous grape variety in Strasser's most famous vineyard. We continue this love in the third generation.

site type.

hillside

sea level.

281 - 328 m

soil.

Gföhler Gneis | large

gravel | little

Data

alcohol.	12 % / dry	drinking temperature.	10 - 12 °C
residual sugar.	0.7 g/l	aging potential.	medium (8 years)
acid.	6.2 g/l		
total sulfur.	12 mg		
quality grade.	natural wine		
wine type.	Still wine white		
certificates.	AT-BIO-402		
allergens.	sulfites		

Cellar

harvest.	handpicked
grape sorting.	manual
skin contact.	12 hour(s)
mash fermentation.	Neuburger squashed Stems: 0 % oak barrel used barrel 18 - 30 day(s) 30 %
fermentation.	spontaneous
	Pre Clarification: no Enzymes Used: no
filter.	unfiltered
maturing.	oak barrel used barrel
time on the full yeast.	11 month(s)
bottling.	natural cork Lot Number: L.2021.h
deacidification.	no
acidification.	no

Product Codes

ean.	9120055472636
ean / carton 6.	9120055472643

