



"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 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

GRÜNER VELTLINER PER SE*

vintage.
varietal.
vineyard site.
vinification.

2022

Grüner Veltliner 100 %, 48 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 months in used French oak on full lees

8 mg/l sulphur added before bottling

no fining, no filtration, just handled by gravity

site type.
sea level.
soil.

hillside

285 m

loess

Data

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

12 % / dry

0.7 g/l

6.7 g/l

natural wine

Still wine | white

AT-BIO-402

sulfites

drinking temperature.

12 - 14 °C

aging potential.

high (20 years)

optimum drinking

2025 - 2033

year.

Cellar

filter.

unfiltered

