



"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

Wachau

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.

AUSBLICK

vintage.
varietal.
vineyard site.
vinification.

2023

Riesling, Grüner Veltliner, Neuburger, Müller-Thurgau, Gelber Muskateller

Rossatzer Goldberg, Wachau - vineyard planted in 1968 - soil type primary rock and Löss - terraced vineyard with altitude from 266m to 276m

whole bunch pressing, 8 hours of skin contact before pressing
fermented with native yeast

fermented and aged in neutral French oak barrels

aged for 10 months on lees without sulphur

18 mg/Lt SO₂ added before bottling

ausblick.

When two passions meet, special friendships can develop. Sometimes this even leads to unique wines... the foundation for this is a vineyard with a unique view in the Goldberg vineyard, lovingly tended by Karin & Hans-Jörg Schweinzer and their family, whose grapes were carefully guided through to the bottle in friendly collaboration with Martin & Anna Arndorfer. A wine that matured gently without intervention in the cellar, thus conveying the full flavor of the vineyard and the grapes.

Data

alcohol.	12 % / dry	drinking temperature.	10 - 12 °C
residual sugar.	11.3 g/l	aging potential.	medium (10 years)
quality grade.	natural wine		
wine type.	Still wine white		
certificates.	organic		
allergens.	sulfites		