



"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

GEMISCHTER SATZ VON DEN TERRASSEN 1958*

vintage.

2023

varietal.

Neuburger 60 %, 65 years, 9000 plants/ha, 1500 - 2000 liter/ha, Grüner Veltliner 30 %, 65 years, 9000 plants/ha, 1500 - 2000 liter/ha, Riesling 10 %, 65 years, 9000 plants/ha, 1500 - 2000 liter/ha

vineyard site.

Strasser Wechselberg - terraced vineyard planted in 1958 - soil type Loess - altitude between 230 and 240m

vinification.

maceration 6 hours on skins before pressing

whole bunch pressing, fermentation with native yeasts

aged for 11 months on the lees

44 % in used French oak, 56 % in stainless steel barrels

no filtration - sulphur added once (14 mg/l.) - just before bottling

site type.

terraces

geographical orientation.

south

sea level.

230 - 240 m

soil.

loess

Data

alcohol.	11.5 % / dry	drinking temperature.	10 - 12 °C
residual sugar.	0.7 g/l	aging potential.	high (20 years)
acid.	6.2 g/l	optimum drinking	2025 - 2035
quality grade.	natural wine	year.	
wine type.	Still wine white		
certificates.	AT-BIO-402		
allergens.	sulfites		

Cellar

malolactic fermentation.	yes
skin contact.	6 hour(s)
fermentation.	spontaneous stainless steel barrel 284 L 6 month(s) small oak barrel 228 L used barrel 6 month(s)
filter.	unfiltered
maturing.	65 % small oak barrel 228 L used barrel 11 month(s) 35 % stainless steel barrel 284 L 10 month(s)
bottling.	natural cork
deacidification.	no
acidification.	no

Product Codes

ean.	9120055473145
ean / carton 6.	9120055473152

