



"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.

Strass

region.

Kamptal

climate.

Kamptal is a cool climate region in the North East of Austria;

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.

Strasser Weinberge is a protected name for „village wines“ which show you all characteristics of the variety and the village. Grapes are selected from the best vineyard sides in the village and express the diversity and complexity of the origin.

Weather / Climate

climate.

continental

GRÜNER VELTLINER STRASSER WEINBERGE*

vintage.

2023

varietal.

Grüner Veltliner 100 %, 36 - 66 years, 3000 plants/ha, 3000 - 4000 liter/ha

vineyard site.

zwischen 214m und 330m Höhe Weingärten gepflanzt zwischen 1959 und 2000 Strasser Gaisberg - hauptsächlich Löss mit Urgestein im Unterboden Strasser Wechselberg - schwerer dunkler Tonboden mit viel Kalk Strasser Hasel - tiefer Lössboden Strasser Stangl - tiefer Lössboden auf südseitigen Terrassen

site type.

hilly land

geographical orientation.

south east

sea level.

214 - 330 m

Data

alcohol.

12.5 % / dry

drinking temperature.

8 - 12 °C

residual sugar.

0 g/l

aging potential.

medium (10 years)

acid.

0 g/l

optimum drinking

2025 - 2030

total sulfur.

0 mg

year.

quality grade.

natural wine

wine type.

Still wine | white

certificates.

AT-BIO-402

allergens.

sulfites

Cellar

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harvest.	handpicked
grape sorting.	manual
skin contact.	12 hour(s)
fermentation.	spontaneous
	large wooden barrel 1200 - 1900 L used barrel 4 month(s) 80 %
	steel tank 4 month(s) 20 %
filter.	unfiltered
maturing.	80 % large wooden barrel 1200 L used barrel
	20 % steel tank 11 month(s)
bottling.	screw cap
deacidification.	no
acidification.	no

