



"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.
climate.

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.

GRÜNER VELTLINER 1 LITER

vintage.
varietal.
vineyard site.

N.V.
Grüner Veltliner
The grapes for the Landwein are not from one particular vineyard, but many different in the Kamptal region. It is part of our family history working as a Negociant which my grandvater started and was continued from my vater.

vinification.

fermentation mainly in stainless steel, aging on the lees until bottling, fining with Bentonite, filtered once before bottling, free sulphur less than 28mg/l.

landwein.

The Landwein is meant to be an well-balanced wine with great drinkability showing the characteristics of the variety and the region. Being in a 1 Liter bottles does not really mean simple low quality wine. Due to blending of different vintages, barrels and tanks we gain a certain texture and taste which give you the joy for the next sip.

Data

alcohol. 12.5 % / dry
wine type. Still wine | white
allergens. sulfites