



"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  
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

## RECORK - WBS

vintage.

2023

## Kima

Das Kamptal ist eine kühle Region im Nordosten Österreichs; Kalte Winde vom Böhmischem Massiv des Nordens treffen im Kamptal auf Pannonisches Klima. Hohe Temperaturunterschiede zwischen Tag und Nacht fördern dicke Beerenschalen und bringen starke, intensive Aromen und vibrierende Lebendigkeit. Von Weingarten zu Weingarten ändert sich das Mikroklima enorm. Die Höhe der einzelnen Weinlagen reichen zwischen 200 und 500 Metern; Der Ort Strass hat ein sehr spezielles Mikroklima, da hier die ersten Weinberge neben der Donauebene hochragen. Es ist eine einzigartige Kombination aus dem sehr kühlen Böhmischem Massiv und dem Einfluss des Pannonischen Klimas.

|                |   |
|----------------|---|
| varietal.      | Grüner Veltliner, Chardonnay, Riesling  |
| vineyard site. | Hasel, Sachsenberg and Wechselberg - planted between 1960 and 2010 - Loess soil |
|                | maceration (Grüner) up to 8 hours before pressing                               |
|                | 15% skinfermented (Grüner cofermented with Chardonnay grapes) for 14 days       |
|                | whole bunch pressing, fermentation with native yeasts                           |
|                | aged for 6 months on lees   |
|                | 60% aged in large barrels, 40 % in stainless steel                              |
|                | no fining, no filtration, 10 mg/l sulphur added just before bottling            |

## Data

|                 |                     |
|-----------------|---------------------|
| alcohol.        | 12 % / dry          |
| residual sugar. | 0.8 g/l             |
| acid.           | 5.6 g/l             |
| total sulfur.   | 30 mg               |
| quality grade.  | Wein aus Österreich |
| wine type.      | Still wine   white  |
| allergens.      | sulfites            |

## Wine Description

When passionate wine lovers meet, exceptional wine characters arise. After knowing each other for years and having great cooperation we made the next step to have a personal and individual wine called WBS for recork wineshop to share with friends and connoisseurs.

