



"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;
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.

RIESLING STRASSER WEINBERGE*

vintage.
varietal.
vineyard site.

2023
Riesling 100 %, 15 - 39 years
Kammerner Gaisberg - primary rock Gföhler Gneis, Zöbinger Gaisberg - primary rock Gföhler Gneis Strasser Wechselberg Spiegel - primary rock Granit altitude between 230m and 360m vineyards planted between 1986 and 2010
Ganztraubenpressung, bis zu 18 Stunden Maischestandzeit vor dem Pressen
spontan vergoren mit natürlichen Hefen
vergoren und gereift für 9 Monate in teilweise großen neutralen Holzfässern, Keramikeier (10%) und Stahlfässern (15%)
Schwefel einmalig direkt bei der Füllung
unfiltriert - ungeschönt


Data

alcohol. 12.5 % / dry
residual sugar. 0 g/l
acid. 0 g/l
total sulfur. 0 mg
quality grade. natural wine
wine type. Still wine | white
certificates. AT-BIO-402
allergens. sulfites

Cellar

harvest. handpicked

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grape sorting.
whole grape pressing.
skin contact.
fermentation.

filter.
maturing.
deacidification.
acidification.

manual
yes
18 hour(s)
spontaneous
large wooden barrel | used barrel
unfiltered
large wooden barrel | used barrel
no
no

