



"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;

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 vineyards and vineyards 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 Massif and the particular influence of the Pannonian climate.

Weather / Climate

climate.

continental

GELBER MUSKATELLER

vintage.

2024

varietal.

Gelber Muskateller 100 %, 22 - 32 years, 4500 plants/ha, 6000 liter/ha

vineyard site.

planted 1995 - 2002 to 2006 - soil type Löss - altitude 240 to 280m

vinification.

xxx

xxx

site type.

hillside

geographical orientation.

south east

sea level.

275 - 320 m

soil.

loess

Data

alcohol.

12.5 % / dry

drinking temperature.

8 - 10 °C

residual sugar.

10.1 g/l

aging potential.

medium (5 years)

acid.

5.6 g/l

optimum drinking

2025 - 2028

quality grade.

Wein aus Österreich

year.

wine type.

Still wine | white

allergens.

sulfites

Cellar

harvest.	handpicked
grape sorting.	manual
malolactic fermentation.	no
whole grape pressing.	yes
mash fermentation.	squashed 21 day(s) 5 %
fermentation.	spontaneous
	steel tank 4 month(s) temperature control: yes 18 - 22 °C 80 %
	stainless steel barrel 284 L 6 month(s) 20 %
filter.	filtered
maturing.	80 % steel tank
	20 % stainless steel barrel 284 L 7 month(s)
bottling.	screw cap

