



"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.

## GELBER MUSKATELLER

vintage.  
varietal.  
vineyard site.  
vinification.

2024  
Gelber Muskateller 100 %  
planted 1995 - 2002 to 2006 - soil type Löss - altitude 240 to 280m  
xxx  
xxx

### 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		