



"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.  
klima.

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

## GEMISCHTER SATZ VON DEN TERRASSEN 1958\*

vintage.

2024

varietal.

Neuburger 60 %, 66 years, 9000 plants/ha, 1500 - 2000 liter/ha, Grüner Veltliner 30 %, 66 years, 9000 plants/ha, 1500 - 2000 liter/ha, Riesling 10 %, 66 years, 9000 plants/ha, 1500 - 2000 liter/ha

vineyard site.

Strasser Wechselberg - terraced vineyard planted in 1958 - soil type Loess - altitude between 230 and 240m

vinification.

maceration 6 hours on skins before pressing

whole bunch pressing, fermentation with native yeasts

aged for 11 months on the lees

44 % in used French oak, 56 % in stainless steel barrels

no filtration - sulphur added once (14 mg/l.) - just before bottling

site type.

terraces

geographical orientation.

south

sea level.

230 - 240 m

soil.

loess

### Data

alcohol.	0 % / dry	drinking temperature.	10 - 12 °C
quality grade.	natural wine	aging potential.	high (20 years)
wine type.	Still wine   white	optimum drinking	2026 - 2036
certificates.	AT-BIO-402	year.	
allergens.	sulfites		

### Cellar

malolactic fermentation.	yes
skin contact.	6 hour(s)
fermentation.	spontaneous stainless steel barrel   284 L   6 month(s) small oak barrel   228 L   used barrel   6 month(s)
filter.	unfiltered
maturing.	65 %   small oak barrel   228 L   used barrel   11 month(s) 35 %   stainless steel barrel   284 L   10 month(s)
bottling.	natural cork
deacidification.	no
acidification.	no

### Product Codes

ean.	9120055473145
ean / carton 6.	9120055473152

