



"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.

GEMISCHTER SATZ VON DEN TERRASSEN 1958*

vintage.
varietal.
vineyard site.

vinification.

2024

Neuburger 60 %, Grüner Veltliner 30 %, Riesling 10 %

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

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

Data

alcohol.
quality grade.
wine type.
certificates.
allergens.

0 % / dry

natural wine

Still wine | white

AT-BIO-402

sulfites

drinking temperature.

10 - 12 °C

aging potential.

high (20 years)

optimum drinking

2026 - 2036

year.