



"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.

## GRÜNER VELTLINER HANDCRAFTED

vintage.  
varietal.  
vineyard site.  
production.

2024

Grüner Veltliner 100 %

Vineyards planted between 1972 and 2012 - Loess soil with gravel - 200 to 300m altitude

100% whole bunch pressing - no maceration before pressing

2% of the final blend skinfermented for 30 days

fermentation with native yeasts

aged for 5 months on lees

80% aged in large barrels, 20 % in stainless steel

no fining, no filtration, 14 mg/l sulphur added just before bottling

natural wine.

Grüner Veltliner handcrafted is one of our wines which is produced in a way we call natural. This means no intervention during the whole wine making process in the cellar. No addition of yeast, no addition of enzymes, no fining and no filtration. In addition on this we ferment some of the wine on the skins (skinfermentation) to extract even more character from the grapes and the vineyard to share the pure and natural taste of our grapes, vineyards and origin. This decision on winemaking is based on the conviction of our philosophy, which is written on the top of each fact sheet.

### Data

alcohol. 13 % / dry  
residual sugar. 1.6 g/l  
acid. 5.5 g/l  
wine type. Still wine | white  
allergens. sulfites