



"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.
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 wich 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

R...MARIE*

vintage.
varietal.
vineyard site.

vinification.

2024
Zweigelt 80 %, Grüner Veltliner 20 %
Zweigelt from Strasser Gautscher - soil type Loess with gravel - planted 1989 - altitude 286 m and 319 m; Grüner Veltliner skins from Strasser Hasel - soil type Loess - planted 2007 - altitude 251 m
maceration of Zweigelt for up to 24 hours on skins before direct pressing
fermentation with native yeasts
we add crushed Grüner Veltliner grapes for 8 days during fermentation of the Zweigelt Rosé juice to extract spiciness and get complexity next to Zweigelt fruit aromas
aged for 6 month partly in concrete tulip, partly in used French oak barrels and partly in large neutral barrels
8 mg/l sulphour added before bottling
no fining, no filtration, just handled by gravity

Data

alcohol.	12 % / dry
residual sugar.	0.9 g/l
acid.	5.9 g/l
quality grade.	natural wine
wine type.	Still wine rose
certificates.	AT-BIO-402
allergens.	sulfites

Cellar

fermentation.	spontaneous
malolactic fermentation.	no
filter.	unfiltered

Product Codes

ean.	9120055473992
ean / carton 6.	9120055474005

