



"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.

Strass

region.

Kamptal

climate.

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.

## VEREINTER SCHATZ WEISS\*

vintage.

2024

varietal.

Grüner Veltliner 70 %, Riesling 30 %

vineyard site.

Grüner Veltliner - planted between 1960 and 2012 - soil type loess and gravel Riesling - planted from 1989 to 2008 - soil type loess & primary rock altitude from 214m to 360m

vinification.

Harvested and pressed together on the same day

4 hours of maceration for the Riesling before pressing, no maceration of Grüner

Whole bunch pressing

Fermented and aged in large neutral barrels

Aged for 5 months on lees

No fining, no filtration, 16 mg/l sulphur added just before bottling

### Data

alcohol.

13 % / dry

drinking temperature.

8 - 10 °C

residual sugar.

1.7 g/l

aging potential.

medium (8 years)

acid.

5.3 g/l

optimum drinking

2025 - 2030

quality grade.

natural wine

year.

wine type.

Still wine | white

certificates.

AT-BIO-402

allergens.

sulfites