



"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.

RIESLING HANDCRAFTED

vintage.
varietal.
vineyard site.
handcrafted.

2025
Riesling
planted from 1964 to 2012 - soil type gleysoil, primary rock, loess - altitude 260 to 320m
Riesling Handcrafted is one of our wines produced in a way we describe as natural. This means no intervention is required in the cellar during the entire winemaking process. We also ferment a portion of the wine on the skins (maceration) to bring out even more character from the grapes and vineyard, sharing the pure and natural flavor of our grapes, vineyards, and origins. This winemaking decision is based on the conviction of our philosophy.

Data

alcohol. 12.4 % / dry
acid. 6.8 g/l
residual sugar. 5.4 g/l
wine type. Still wine | white
allergens. sulfites