



"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

VEREINTER SCHATZ ROT*

vintage.
varietal.
vineyard site.
vinification.

2025
Zweigelt 80 %, 20 - 28 years, Pinot Noir 20 %, 19 years
Zweigelt - planted between 2000 and 2008 - soil type loam; Pinot Noir - planted 2008 - soil type loam with gravel; altitude of all vineyards between 240 m and 280 m
fermented spontaneously with natural yeasts
Partially (70%) whole-bunch and 80% whole-berry fermentation - 10 days of maceration before pressing
Aged for 6 months on the lees, mainly in large wooden barrels (2000L) and partially (30%) in used barriques
Unfiltered - unfinned - 10 mg/L SO₂ added just before bottling
hilly land
240 - 280 m
loam | large
gravel | little

site type.
sea level.
soil.

Data

alcohol.	11.8 % / dry
residual sugar.	0.7 g/l
acid.	5 g/l
quality grade.	natural wine
wine type.	Still wine red
certificates.	AT-BIO-402
allergens.	sulfites

Cellar

harvest.	handpicked 15 kg cask
grape sorting.	manual
fermentation.	spontaneous
mazeration.	squashed 10 day(s) with stems: yes
mash fermentation.	Carbonic fermentation Stems: 0 % wooden fermentation stand 80 % squashed Stems: 0 % wooden fermentation stand 20 %
filter.	unfiltered
maturing.	70 % large wooden barrel 2000 L used barrel 30 % small oak barrel 228 L used barrel
bottling.	screw cap
deacidification.	no
acidification.	no

Product Codes

ean.	9120055473381
ean / carton 6.	9120055473398

