



"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 ROT\*

vintage.

2025

varietal.

Zweigelt 80 %, Pinot Noir 20 %

vineyard site.

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

vinification.

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 - unfined - 10 mg/L SO<sub>2</sub> added just before bottling

### Data

alcohol.

11.8 % / dry

residual sugar.

0.7 g/l

acid.

5 g/l

wine type.

Still wine | red

allergens.

sulfites