



“Because of our experience that nature is the strongest force, we'd love to work with her. Due to the knowledge that the soil is the most intelligent part we deal with, we've decided to trust him. Thanks to the beliefs that the plants nourish our soils, 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. We have made it our task to produce wines that unite origin and passion, wines that arouse curiosity in the wine world across the globe.”

martin & anna arndorfer



winery.
village.
region.

Martin & Anna Arndorfer
Strass im Strassertale
Kamptal

varieties.
vineyards

80% Zweigelt, 20 % Pinot Noir
Zweigelt - planted between 2000 and 2008 - soil type loam
Pinot Noir - planted 2008 - soil type loam with gravel
altitude 240m to 280m

vinification.

fermentation with native yeasts
partly whole bunch and whole berry fermentation
maceration for 10 days before pressing
aged for 6 months on lees
aged mainly in big barrels and partly in French oak
no fining
no filtration
10 mg/l SO₂ added just before bottling

technical.

vintage 2017
alcohol 12.0 %
acidity 5.2 g/l
residual sugars 1.0 g/l