



“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

GEMISCHTER SATZ WHITE



winery.	Martin & Anna Arndorfer
village.	Strass im Strassertale
region.	Kamptal
varieties.	80% Grüner Veltliner, 20 % Riesling
vineyard.	Grüner Veltliner - planted from 1960 to 2012 - soil type loess Riesling-planted from 1989 to 2008- soil type loess & primary rock altitude from 214m to 360m
vinification.	harvested together and pressed together maceration up to 10 hours before pressing co-fermented with native yeasts mainly in large neutral barrels aged for 6 months on lees 80% aged in large barrels, 20 % in stainless steel smart filtered once before bottling sulphur added just before bottling
technical.	vintage 2017 alcohol 12.0 % acidity 4.4 g/l residual sugars 2.0 g/l