



“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. **MARTIN & ANNA ARNDORFER**
village. Strass im Strassertale
region. Kamptal
climate. Kamptal is a cool climate region in the North East of Austria;

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.

Strasser Weinberge is a protected name for „village wines“ which show you all characteristics of the variety and the village. Grapes are selected from the best vineyard sides in the village and express the diversity and complexity of the origin.

GRÜNER VELTLINER STRASSER WEINBERGE

vintage. 2016
varieties. Grüner Veltliner
vineyards. Strasser Gaisberg - mainly Löss soil with primary rock subsoil,
Strasser Wecshelberg - heavy dark gley soil with high amount of chalk
Strasser Hasel - deep Löss soil
Strasser Stangl - deep Löss soil on south faced terraces
altitude between 214m and 330m
vineyards planted between 1959 and 2000
vinification. whole punch pressing, partly maceration up to 12 hours before pressing
fermentation with native yeasts
fermented and aged for 8 months mainly in large neutral barrels and partly in stainless steel (20%)
sulphur added once - just before bottling
no fining, smart filtered once
technical. alcohol 13.0 % vol, acidity 4,6 g/l, residual sugar 8.0 g/l - trocken

