

WINEMAKER:

Martin and Anna Arndorfer

FOUNDED:**COUNTRY:**

Austria

REGION:

Kamptal

Chardonnay Neuburger 'die Leidenschaft'

Arndorfer

VARIETY:

Chardonnay, Neuburger

FARMING:

Certified Organic

APPELLATION

Niederösterreich



WINEMAKING & VINEYARD

Certified Organic. 50 % Chardonnay, 50 % Neuburger. Chardonnay is sourced from Strasser Offenberg (planted 1985) and Strasser Gaisberg (planted 1994). Soils are chalk and loess. 250-300 m altitude. Both grapes are picked on the same day and pressed together. Neuburger macerated for 8 hours on skins before pressing and Chardonnay added as whole bunch to the Neuburger mash and pressed immediately. Fermentation with native yeasts and aged for 10 months on the lees in French oak, of 228 liters (1-4 years old) with zero battonage or racking. Naturally occurring malo. No fining, just smart filtered once (a fine metal mesh to catch large solids), Sulfur (max of 20 mg/l) added once - just before bottling.