

WINEMAKER:

Martin and Anna Arndorfer

FOUNDED:**COUNTRY:**

Austria

REGION:

Kamptal

Riesling Strasser Weinberge

Arndorfer

VARIETY:

Riesling

FARMING:

Certified Organic

APPELLATION

Niederösterreich



WINEMAKING & VINEYARD

Certified Organic. 100% Riesling. Sourced from 3 vineyards. Kammerner Gaisberg on primary rock (Gföhler Gneis), Zöbinger Gaisberg on primary rock (Gföhler Gneis), and Strasser Wechselberg Spiegel on primary rock (granite). Vineyards are at altitudes between 230-360 meters planted between 1986 and 2010. Whole punch pressing, maceration up to 12 hours on skins before pressing. Fermentation with native yeasts and aged for 10 months mainly in large neutral barrels and partly in stainless steel barrels (20%). Barrels are between 1200-1900 liters and between 2-30 years old. Naturally occurring malo. Sulfur added once (max 20 mg/l)- just before bottling. No fining, smart filtered once (a fine metal mesh to catch large solids). 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.