

WINEMAKER:

Martin and Anna Arndorfer

FOUNDED:**COUNTRY:**

Austria

REGION:

Kamptal

Anina Verde (skin-ferment)

Arndorfer

VARIETY:

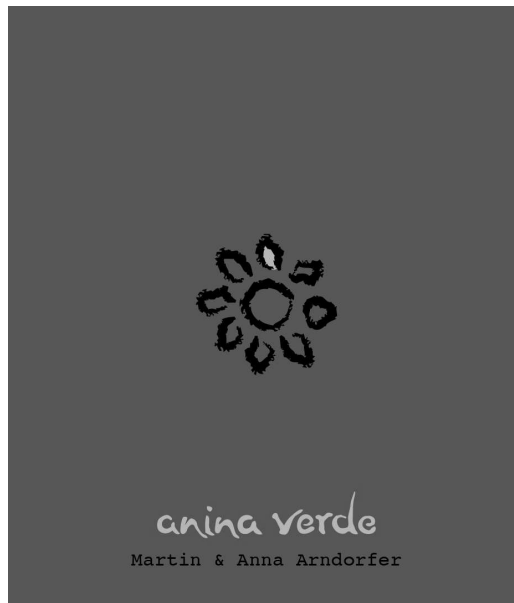
Gruner Veltliner, Riesling

FARMING:

Certified Organic, Orange Wine

APPELLATION

Niederösterreich



WINEMAKING & VINEYARD

Organic. This is part of Martin and Anna's line of 'experimental' co-ferments, named for his daughters, that we have come to love so much. Direct press Grüner Veltliner juice is fermented on spent Riesling skins for 12 days, adding depth and complexity. The Grüner Veltliner for this cuvée comes from the Wechelsberg and Hasel vineyards, with vines aged 20 to 32 years old, and grown on rocky Löss. The Riesling comes from the famed Gaisbeg vineyard, planted in 1986 on primary rock under a thin layer of Löss. After fermentation, the juice is pressed to a combination of concrete tulips, stainless steel barriques and large neutral barrels for six months of élevage on the lees. The wine is bottled with no fining or filtration, and an 8 mg/l sulfur addition. A light skin contact wine, where you feel the salinity and lees contact throughout. Martin employees super unique, small stainless steel barrels for this wine that increase the exposure of the juice to the fine lees. Distinctive, delicious and one of our favorite offerings from Martin and Anna.