

WINEMAKER:

Martin and Anna Arndorfer

FOUNDED:**COUNTRY:**

Austria

REGION:

Kamptal

Neuberger 'Herrengasse 4'

Arndorfer

VARIETY:

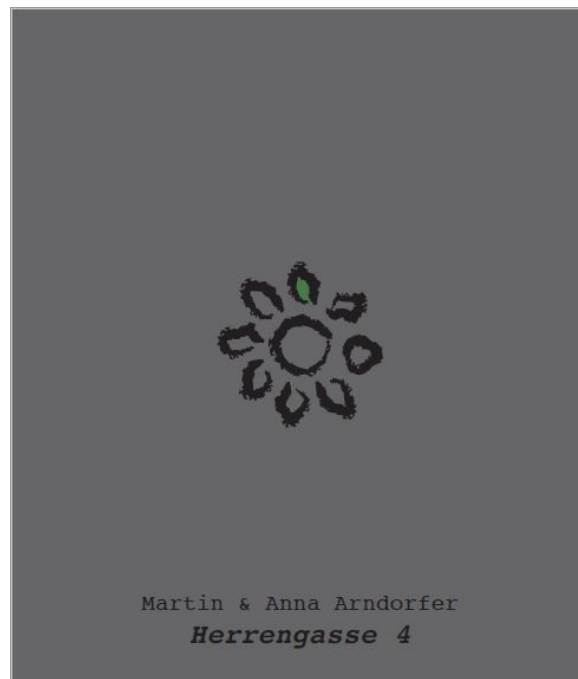
Neuburger

FARMING:

Certified Organic

APPELLATION

Niederösterreich



WINEMAKING & VINEYARD

Certified Organic. 100% Neuburger. This Neuburger is taken from three special vineyard sites: 40 year-old vines in the Strasser Gaisberg on gneiss, 35 year-old vines in the Zoebinger Gaisberg on gneiss, and 60 year-old vines in the Strasser Bleckenweg, on gravel. 30% of the fruit is fully skin-fermented; the rest is macerated for two hours before pressing off into used French oak. Aged for 11 months on full lees in used French oak where it fermented. Unfined/unfiltered, 12mg/l SO2 added just before bottling. 'Herrengasse 4' is the new name and label for the wine that was formerly bottled as Neuburger Strasser Weinberge. Martin and Anna wanted to set this cuvée apart, as Neuburger is special to them--a historical variety, but a bit of an underdog. Herrengasse 4 is Martin's grandparents' address; his grandfather planted the first Neuburger vines on the property: so Martin says 'the passion for Neuburger was born at Herrengasse 4.'