




WAGENTRISTL

# Beerenauslese 2022

<b>Origin:</b>	Austria, Burgenland
<b>Quality grade:</b>	Prädikatswein
<b>Site:</b>	Burgenland 
<b>Normal Classification:</b>	Regionswein
<b>Varietal:</b>	Muskat-Ottonel   16 years 3100 liter/ha



## Vineyard Site:

Burgenland, Austria's sunniest wine-growing region, impresses with its diversity and quality. Famous for full-bodied red wines, elegant white wines and fine sweet wines, it combines tradition and innovation in a picturesque landscape.

## Weather / Climate

<b>Climate:</b>	pannonic
<b>Average Hours of Sun per</b>	2102 hours
<b>Vintage:</b>	
<b>Average Rainfall Per Vintage:</b>	673 mm
<b>Rainfall 2022:</b>	421 hours
<b>Sunshine 2022:</b>	2179 hours

## Vintage description:

The 2022 vintage was characterized by a warm, dry spring and a hot summer with occasional heat waves. Thanks to timely rainfall in August, the vines were able to complete their ripening process well. The harvest began somewhat earlier than average and yielded healthy, aromatically concentrated grapes with good acidity. Especially in the higher elevations of the Leitha Mountains, balanced conditions were found for elegant, mineral wines. Overall, the 2022 vintage promises wines with finesse, aging potential, and regional expression.


## Cellar

The grapes for this Beerenauslese were harvested in two rounds in December 2022 and in January of the following year, 2023. The selective harvest of the overripe and noble rot grapes is carried out exclusively by hand. At least 30% of the berries must have shrunk to highly concentrated "raisins" due to noble rot (*Botrytis Cinerea*). In the cellar, the grapes are mashed and, depending on the proportion of "dry berries", leached for a few hours or pressed directly. The pressing is carried out particularly gently over several hours. The musts obtained from this are cooled and naturally clarified by settling (sedimentation) over several days. Fermentation takes place in small stainless steel tanks as gently as possible to the fruit. Before the end of fermentation, this is interrupted by intensive cooling and filtration, so we get the desired balance between residual sweetness and acidity. The young base wines are then blended and stored chilled in stainless steel tanks until bottling.

<b>Harvest:</b>	handpicked   December 14 - January 11
<b>Malolactic Fermentation:</b>	no
<b>Sulfur Added:</b>	yes
<b>Skin Contact:</b>	2 - 11 hour(s)



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<b>Fermentation:</b>	selected yeast Pre Clarification: yes stainless steel tank   16 - 20 °C Fermentation Stop: By cooling
<b>Filter:</b>	filtered   sterile
<b>Maturing:</b>	stainless steel tank
<b>Bottling:</b>	screw cap   May 25, 2023   Lot Number: L N16308/23

## Data

<b>Wine Type:</b>	Still wine   white   sweet
<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	100 g/l
<b>Acid:</b>	6.6 g/l
<b>Certificates:</b>	vegan
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 - 10 °C
<b>Aging Potential:</b>	high
<b>Optimum Drinking Year:</b>	2024 - 2032

## Awards

<b>Falstaff:</b>	94
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## Product Codes

<b>Prüfnummer:</b>	N16308/23
<b>EAN:</b>	9120041300189
<b>EAN / carton 6:</b>	9120041300233

## Wine Description

Our Beerenauslese is characterized by its intense fruit notes and a pleasant sweetness, which are in perfect harmony with a delicate acidity. With its complexity and elegance, it offers a distinctive culinary experience that goes well with both sweet desserts and fine cheese variations.

## Tasting Notes

Light yellow-green, silver reflections. Fine blossom honey, delicate pineapple, a hint of elderflower and nutmeg, inviting bouquet. Juicy, elegant, ripe tropical fruit, elegant, fine acidity, delicate honey on the finish, papaya touch in the aftertaste. (tasted by Peter Moser, Falstaff)

## Food Pairing

Our Beerenauslese goes perfectly with strong cheeses such as blue cheese or goat cheese, whose aromas are wonderfully complemented by the sweetness of the wine. The Beerenauslese is also an ideal accompaniment to desserts such as crème brûlée, apple strudel or a fruity tart. It also goes well with lightly spiced oriental dishes such as lamb with dates.

## Winery

The Wagentristl winery in Burgenland, in the Leithaberg region, is a family-run business with a long tradition. Generations of the family combine traditional craftsmanship with modern techniques to produce high-quality wines full of character. The diversity of grape varieties and the special terroir of the Leithaberg are reflected in elegant and authentic wines that stand for quality and closeness to nature.