




WAGENTRISTL

# Chardonnay 2022

<b>Origin:</b>	Austria, Burgenland, Leithaberg
<b>Quality grade:</b>	Leithaberg DAC
<b>Site:</b>	Leithaberg DAC 
<b>Normal Classification:</b>	Gebietswein
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Chardonnay   23 - 32 years   single guyot 3500 - 4600 liter/ha
<b>Sea Level:</b>	116 - 356 m
<b>Soil:</b>	limestone from Leitha slate loam



## Vineyard Site:

On the limestone and slate soils of the 2,995 hectare Leithaberg-DAC area, not only great white wines (Pinot Blanc, Chardonnay, Neuburger and Grüner Veltliner) but also top-class mineral Blaufränkisch wines thrive.

## 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 mm
<b>Sunshine 2022:</b>	2179 hours


## Cellar

After the selective hand-picking, the grapes are destemmed and lightly crushed. A short maceration period of a few hours is followed by slow and gentle pressing. The resulting fresh must is naturally clarified by settling (sedimentation). Fermentation takes place with natural yeasts in large and small oak barrels. Following alcoholic fermentation, biological malolactic fermentation takes place and the wine is aged on the full yeast until the end of winter (February). The young wine is clarified/filtered in spring and prepared for bottling.

<b>Harvest:</b>	handpicked   September 8 - September 9
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	yes
<b>Maceration:</b>	destemmed and squashed   4 hour(s)
<b>Fermentation:</b>	spontaneous Pre Clarification: yes   soft oak barrel   500 - 1500 L
<b>Filter:</b>	filtered   fine
<b>Maturing:</b>	oak barrel   500 - 1500 L   4 month(s) Batonnage: yes
<b>Time on the Full Yeast:</b>	4 month(s)
<b>Bottling:</b>	screw cap   Feb. 14, 2023   Lot Number: L 01 No4994/23 screw cap   Aug. 9, 2023   Lot Number: L 02 No4994/23



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## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.3 g/l
<b>Certificates:</b>	vegan
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	medium
<b>Optimum Drinking Year:</b>	2023 - 2027

## Awards

<b>Falstaff:</b>	92
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## Product Codes

<b>Prüfnummer:</b>	N04994/23
<b>EAN:</b>	9120041300011
<b>EAN / carton 6:</b>	9120041300318

## Wine Description

This Chardonnay embodies the unique terroir of the Leitha Mountains. Its sophisticated fruit and mineral spiciness make this wine an ambassador of its origins.

## Tasting Notes

Light golden yellow, silver reflections. Fresh meadow herbs, a hint of Golden Delicious apple, delicately smoky orange zest. Medium body, white peach, with delicate caramel undertones, fine fruit sweetness, mineral-lemon aftertaste, lemony aftertaste.

## Food Pairing

A versatile accompaniment to dishes, especially fish, seafood and white meat. But it also goes wonderfully with classic Viennese cuisine with traditional beef/veal dishes. We recommend a large white wine glass (Burgundy glass).

## 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.