



WAGENTRISTL

Chardonnay 2022

Leithaberg DAC, Gebietswein

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).

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


Award

Falstaff:	92
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Vineyard

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.

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



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Weather / Climate

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

Harvest and Maturing

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.

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

Product Codes

Prüfnummer:	No4994/23
EAN:	9120041300011
EAN / carton 6:	9120041300318

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.