



WAGENTRISTL

Liebelei 2022

Wine Description

The Liebelei 2022 is a sweet white wine that seduces with intense, grapey aromas on the nose. On the palate, it is fruity and harmonious, with a juicy finish. Ideal for lovers of fruity and slightly sweet wines.



Food Pairing

The Liebelei pairs wonderfully with slightly spicy Asian dishes, such as Thai curry or sweet and sour duck. It also unfolds its full flavor spectrum with fruity desserts, cheesecakes, or a cheese platter with blue cheese. Its fruity sweetness harmonizes particularly well with exotic flavors and savory contrasts.

Wine Type:	Still wine white sweet
Alcohol:	11.5 %
Residual Sugar:	41.1 g/l
Acid:	6.1 g/l
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	medium
Optimum Drinking Year:	2023 - 2027

Vineyard

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.


Origin:	Austria, Burgenland
Quality grade:	Qualitätswein
Site:	Burgenland 
Normal Classification:	Regionswein
Varietal:	Muskat-Ottonel 25 % Gelber Muskateller 15 % Müller-Thurgau 23 % Grüner Veltliner 33 % Welschriesling 4 %



Weather / Climate

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

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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.

Harvest and Maturing

The grapes for this wine are harvested and processed separately according to variety and ripeness. The selective harvest takes place exclusively by hand in several rounds between September 2022 and January 2023. In the cellar, the grapes are destemmed and crushed. A short maceration period of a few hours is followed by gentle pressing. The resulting fresh must is naturally clarified by settling (sedimentation). Fermentation takes place in stainless steel tanks at a cool temperature, thus preserving the fruit. Before the end of fermentation, a portion of the wine is interrupted by intensive cooling and filtration, thus achieving the desired balance between residual sweetness and acidity. The young base wines are then blended and stored in chilled stainless steel tanks until bottling.

Harvest:	handpicked September 6 - January 13
Malolactic Fermentation:	no
Fermentation:	selected yeast stainless steel tank Fermentation Stop: By cooling
Filter:	filtered sterile
Sulfur Added:	yes
Maturing:	stainless steel tank
Bottling:	screw cap May 25, 2023 Lot Number: L N17016/23

Product Codes

Prüfnummer:	N17016/23
EAN:	9120041300585
EAN:	9120041300592

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.