



WAGENTRISTL

# Pinot Noir Kreideberg® 2022

Qualitätswein, Regionswein

## Wine Description

The Müllendorfer Ried Kreidestein, with its barren shell limestone soils and cool nights, offers an ideal terroir for this particularly elegant and mineral Pinot Noir.

## Tasting Notes

Medium ruby garnet, violet reflections. Delicate notes of cranberries and spices, fine minerality, woody nuances, hints of raspberry pulp. Juicy, firm, multi-faceted structure, red wild berry fruit, sweet fruit, supporting tannin, good accompaniment to food. (tasted by Peter Moser, Falstaff)

## Food Pairing

The Pinot Noir Kreideberg impresses with fine berry fruit, delicate spice and elegant structure. It is an excellent accompaniment to dishes such as roasted poultry, veal loin, or a delicate mushroom risotto. Thanks to its fine acidity and subtle power, it also pairs wonderfully with mature soft cheeses. Served slightly chilled, its elegant freshness unfolds particularly beautifully.

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13,5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.4 g/l
<b>Certificates:</b>	vegan
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 °C
<b>Aging Potential:</b>	high
<b>Optimum Drinking Year:</b>	2025 - 2032

## Award

<b>Falstaff:</b>	93
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## Vineyard

### Vineyard Site:

The Kreidestein vineyard lies on the sun-drenched southwest slopes of the Leithaberg near Müllendorf. Its subsoil consists of pure limestone, historically quarried as chalk for over 100 years – a geologically unique terroir. The barren, calcareous soils lend the wines pronounced minerality and refined elegance. The nearby forest brings cool nights and allows for a slow, even ripening of the grapes.

<b>Origin:</b>	Austria, Burgenland, Leithaberg
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Müllendorfer Ried Kreidestein 📍
<b>Normal Classification:</b>	Regionswein
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Pinot Noir   17 - 24 years 2900 liter/ha
<b>Geographical Orientation:</b>	south west



Weingut Wagentristschl | Rosengasse 2 | 7051 Grosshöflein | Austria

shop.wagentristschl.com/ | 📍 | weingut@wagentristschl.com | www.facebook.com/weingut.wagentristschl | www.instagram.com/weingut\_wagentristschl/

**Sea Level:** 268 – 307 m  
**Soil:** calcareous  
sandy loam  
limestone from Leitha

## Weather / Climate

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

## Harvest and Maturing

The selective harvest of the ripe, healthy grapes is carried out exclusively by hand. In the cellar, the majority of the grapes are destemmed and lightly crushed, a small portion is used as whole grapes. The natural, alcoholic fermentation and maceration takes place in stainless steel tanks and lasts around two weeks. During this time, the mash is pumped over two to three times a day (remontage) to release the valuable ingredients (color, tannin) from the skins. Further development and malolactic fermentation takes place in small 500-liter oak barrels. To ensure that the taste of our Pinot Noir is not dominated by the wood, we prefer to use used barrels, in any case never more than a third new. We then let the young wine rest for as long as possible without any intervention (racking, sulfurization). After around 18 months of barrel aging, the individual barrels are blended and stored in stainless steel tanks until bottling. In order to preserve as much of the wine's original freshness and character as possible without "clouding" future enjoyment, this wine is only subjected to a light, clarifying filtration during bottling.

**Harvest:** handpicked | September 7  
**Fermentation:** spontaneous  
**Malolactic Fermentation:** yes  
**Mash Fermentation:** partly destemming | Stems: 10 % | stainless steel tank | 3 week(s) | 26 – 28 °C  
**Filter:** filtered | coarse  
**Sulfur Added:** yes  
**Maturing:** small oak barrel | 500 L | 18 month(s)  
**Bottling:** natural cork | May 22, 2024 | Lot Number: L N16469/24

## Product Codes

**Prüfnummer:** N16469/24  
**EAN:** 9120041300028  
**EAN / carton 6:** 9120041300295

## 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.