




WAGENTRISTL

# Pinot Noir 2022

<b>Origin:</b>	Austria, Burgenland
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Burgenland 
<b>Normal Classification:</b>	Regionswein
<b>Varietal:</b>	Pinot Noir   17 - 32 years 3600 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

After the selective hand-picking, the majority of the grapes are destemmed and lightly crushed, a small portion is used as whole grapes. The resulting mash is then fermented in stainless steel tanks, during fermentation the mash is pumped over (remontage) two to three times a day. Depending on the batch, the maceration time is one to two weeks. The young wine is then stored in large and small oak barrels, where it undergoes malolactic fermentation and is allowed to mature for one year before the wine is clarified/filtered and prepared for bottling.

<b>Harvest:</b>	handpicked   September 7
<b>Fermentation:</b>	partly spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	yes
<b>Skin Contact:</b>	2 - 3 week(s)
<b>Mash Fermentation:</b>	partly destemming   stainless steel tank   26 - 28 °C
<b>Fermentation Process:</b>	pump over
<b>Filter:</b>	filtered   fine
<b>Maturing:</b>	65 %   large wooden barrel   1800 - 2600 L   used barrel   12 month(s) 35 %   small oak barrel   225 - 500 L   used barrel   12 month(s)



Weingut Wagentristl | Rosengasse 2 | 7051 Grosshöflein | Austria

<https://shop.wagentristl.com/products/pinot-noir-2022> |  | [weingut@wagentristl.com](mailto:weingut@wagentristl.com) | [www.facebook.com/wagentristl](https://www.facebook.com/wagentristl)

[www.instagram.com/weingut\\_wagentristl/](https://www.instagram.com/weingut_wagentristl/)

**Bottling:** screw cap | beginning/april 2024 | Lot Number: L 01  
N09850/24

## Data

**Wine Type:** Still wine | red | dry  
**Alcohol:** 12,5 %  
**Residual Sugar:** 1 g/l  
**Acid:** 4,6 g/l  
**Certificates:** vegan  
**Allergens:** sulfites  
**Drinking Temperature:** 16 °C  
**Aging Potential:** medium  
**Optimum Drinking Year:** 2024 - 2027

## Awards

**Wein.Pur:** 4 glasses - wine with outstanding varietal and regional character  
**Vinaria:** 3 stars - very good

## Product Codes

**Prüfnummer:** N09850/24  
**EAN:** 9120041300127  
**EAN / carton 6:** 9120041300288

## Wine Description

The grapes for this Pinot Noir ripen on the gentle slopes of the Leitha Mountains on calcareous soils. The mostly old vines produce an elegant, delicate and spicy Pinot style.

## Tasting Notes

Floral-scented nose, elegant cherry aromas, wild strawberry, chiseled, fruity-fresh, great Pinot interpretation in a cool and pointed style (tasted by Uwe Schögl, Vinaria)

## Food Pairing

This Pinot Noir goes perfectly with poultry dishes such as duck or chicken. Salmon or grilled trout also harmonize well with the fresh fruitiness and fine tannin structure of the wine. The Pinot Noir offers a balanced accompaniment to stronger cheeses such as Camembert or Brie.

## 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.