



WAGENTRISTL

# Weißburgunder Ried Kreidestein 2022

Leithaberg DAC, Riedenwein

## Wine Description

For over a hundred years, limestone in its purest form as chalk has been mined on the south-western slopes of the Leitha Mountains near Müllendorf. The dazzling white rock walls of the quarry can be seen from afar and are always fascinating to look at. Only a narrow stretch of forest separates the quarry from our vineyards in the Kreidestein vineyard. The barren soil and the cooling influence of the forest ensure wines with a deep minerality and cool elegance.



## Tasting Notes

Light yellow gold, silver reflections. Delicate roasted aromas, some hazelnut, fine yellow fruit, stone fruit, floral touch, a hint of caramel. Juicy, white stone fruit, nuances of linden blossom, with all the freshness and finesse, the wine shows a delicate extract sweetness and pleasant density, beautiful mineral, delicately salty finish

## Food Pairing

Thanks to its complex, mineral structure, this wine is a wonderful wine for contemplation, meditation and philosophizing and will bring joy for many years. We recommend a large white wine glass (Burgundy glass).

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13.5 %
<b>Residual Sugar:</b>	1.4 g/l
<b>Acid:</b>	5 g/l
<b>Certificates:</b>	vegan
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	high
<b>Optimum Drinking Year:</b>	2025 - 2032



## Award

<b>Falstaff:</b>	94
<b>Vinous Media:</b>	90


## 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>	Leithaberg DAC
<b>Site:</b>	Müllendorfer Ried Kreidestein 
<b>Normal Classification:</b>	Riedenwein

Weingut Wagentristschl | Rosengasse 2 | 7051 Grosshöflein | Austria

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<b>Site Type:</b>	hillside
<b>Varietal:</b>	Weißburgunder   10 years
	4000 liter/ha
<b>Geographical Orientation:</b>	south west
<b>Sea Level:</b>	268 - 307 m
<b>Soil:</b>	calcareous
	sandy loam
	limestone from Leitha

## 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.

## Harvest and Maturing

After the selective hand-picking, the grapes are destemmed and lightly crushed. In order to release as many ingredients as possible from the skins, the fresh juice is left on the skins for a day. This is followed by a particularly slow and gentle pressing. The must obtained is only left to settle for a few hours (sedimentation) before it is filled into the oak barrels intended for fermentation and maturation. In these, fermentation and malolactic fermentation takes place naturally. The entire maturation period is 11 months on the full yeast without the addition of sulphur. The wine is only drawn off the mother yeast and lightly sulphurized shortly before bottling. In order to preserve as much of the wine's natural character as possible without "clouding" future enjoyment, the young wine is only subjected to a light, clarifying filtration during bottling.

<b>Harvest:</b>	handpicked   September 11
<b>Grape Sorting:</b>	manual
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation:</b>	spontaneous
	Pre Clarification: yes   soft
	oak barrel   500 L
<b>Skin Contact:</b>	1 day(s)
<b>Filter:</b>	filtered   coarse
<b>Sulfur Added:</b>	yes
<b>Maturing:</b>	oak barrel   500 L   11 month(s)
	Batonnage: yes
<b>Time on the Full Yeast:</b>	11 month(s)
<b>Bottling:</b>	natural cork   Aug. 28, 2023   1200 x 0.75 L   Lot Number: L
	N19824/23
	natural cork   Aug. 28, 2023   18 x 1.5 L   Lot Number: L
	N19824/23

## Product Codes

<b>Prüfnummer:</b>	N19824/23
<b>EAN:</b>	9120041300349

EAN / carton 6:

9120041300356

## Winery

The Wagentrisl 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.