



WAGENTRISTL

Weißburgunder Ried Tatschler 2022

Origin:	Austria, Burgenland, Leithaberg, Grosshöflein
Quality grade:	Leithaberg DAC
Site:	Ried Tatschler 
Normal Classification:	Riedenwein
Site Type:	hillside
Varietal:	Weißburgunder 27 years 5200 liter/ha
Geographical Orientation:	south east
Sea Level:	203 - 238 m
Soil:	slate lime loam



Vineyard Site:

The Ried Tatschler, first mentioned in documents in 1570, is a sheltered basin east of Großhöflein. It is 12.8 hectares in size and faces southeast. The vines are exposed to the sun early in the morning, which causes the berries to dry quickly after rainfall or dew. This means that the grapes can remain on the vines for a long time in the autumn without being exposed to the risk of noble rot setting in too early. The steep, wooded slope above the Ried Tatschler brings cooler air masses into the vineyards in the evening hours, thus cooling them down and preserving a fruity acid structure in the wines. The vineyards in the Ried Tatschler extend from 203 to 238 meters above sea level and have slopes of up to 26 degrees. The crystalline primary rock that forms the core of the Leitha Mountains is exposed in the Ried Tatschler. The soil is of medium depth (23 percent clay) and has a light layer of lime (9 to 18 percent lime) and a good water supply. Together with a light layer of lime (9 to 18 percent lime), these conditions form the basis for spicy, powerful white wines.

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.

Cellar



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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.

Harvest:	handpicked September 9
Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	yes
Skin Contact:	1 day(s)
Fermentation:	spontaneous
	Pre Clarification: yes soft
	oak barrel 500 L used barrel
Filter:	filtered coarse
Maturing:	oak barrel 500 L used barrel 11 month(s)
	Batonnage: yes
Time on the Full Yeast:	11 month(s)
Bottling:	natural cork Aug. 28, 2023 1254 x 0.75 L Lot Number: L N19823/23

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	1 g/l
Acid:	5 g/l
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high
Optimum Drinking Year:	2025 - 2032

Awards

Vinous Media:	92
Falstaff:	95
A la Carte:	94
Wein Guide:	95+

Product Codes


Prüfnummer:	N19823/23
EAN:	9120041300561
EAN / carton 6:	9120041300578

Wine Description

First documented in 1570, Ried Tatschler is one of the most renowned and outstanding white wine sites in Burgenland. This wind-sheltered basin lies to the east of Großhöflein. Thanks to its southeast exposure, the vines benefit from early morning sunlight. In the evening, cooler air from the adjacent forest helps preserve freshness and fruit. The dominant crystalline bedrock with a light layer of limestone forms the foundation for this powerful yet delicately spicy Weißburgunder (Pinot Blanc).

Tasting Notes

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Bright golden yellow with silver reflections. Fresh meadow herbs, nuances of white stone fruit, hints of orange blossom and a touch of nougat, with mineral undertones – a multi-faceted bouquet. Complex, finely spiced and elegant, with juicy pear fruit, balanced and harmonious, supported by a refined arc of acidity. Subtle nutty varietal character, assured length and ageing potential, already very approachable. Tasted by Peter Moser for Falstaff.

Food Pairing

A complex companion for pan-seared fish, veal loin or refined vegetarian dishes with brown butter and root vegetables. Its elegant structure and subtle spiciness pair beautifully with gentle roasted flavours and creamy textures. Recipe idea: Roasted celery steaks with hazelnut butter and parsley root purée.

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.