



WAGENTRISTL

Chardonnay 2023

Leithaberg DAC, Gebietswein

Wine Description

Our Chardonnay impresses with an elegant combination of fresh fruit and mineral notes. The nose reveals aromas of ripe apples, citrus fruits and fine herbs, while on the palate it presents itself with a creamy texture and balanced acidity. This wine perfectly reflects the terroir of the Leithaberg.

Tasting Notes

Light golden yellow, silver reflections. Inviting scent of golden delicious apple, orange blossom and zest, mineral note, stimulating bouquet. Juicy, elegant, delicately sweet tropical fruit at the core, tightly woven, salty-mineral in the aftertaste, already very harmonious, a multi-faceted companion at the table. (tasted by Peter Moser, Falstaff)

Food Pairing

Our Chardonnay goes well with a variety of dishes, especially those from Mediterranean cuisine. It goes well with grilled fish, poultry dishes or creamy pasta and risotto variations. It is also an excellent choice with mild cheese or fine starters.

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	3.3 g/l
Acid:	5.1 g/l
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2024 - 2028


Award

Falstaff:	93
A la Carte:	92
Falstaff:	Burgunder - Trophy - Sieger

Vineyard


Vineyard Site:

On the limestone and slate soils of the 2,995 hectare Leithaberg-DAC area, not only great white wines (Pinot Blanc, Chardonnay, Neuburger and Grüner Veltliner) but also top-class mineral Blaufränkisch wines thrive.

Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Leithaberg DAC
Site:	Leithaberg DAC 
Normal Classification:	Gebietswein
Site Type:	hilly land



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Varietal:	Chardonnay 24 – 33 years 3300 – 4900 liter/ha
Sea Level:	116 – 356 m
Soil:	limestone from Leitha slate loam

Weather / Climate

Climate:	pannonic
Average Hours of Sun per	2102 hours
Vintage:	
Average Rainfall Per Vintage:	673 mm
Rainfall 2023:	786 mm
Sunshine 2023:	2084 hours

Harvest and Maturing

After selective hand harvesting, the grapes are destemmed and gently crushed. A short maceration period of a few hours is followed by a slow and gentle pressing. The resulting fresh must is naturally clarified through sedimentation. Fermentation takes place with natural yeasts in both large and small oak barrels. After alcoholic fermentation, malolactic fermentation follows, along with maturation on the full lees until spring (March). In spring, the young wine is clarified/filtered and prepared for bottling.

Harvest:	handpicked September 19
Malolactic Fermentation:	yes
Mazeration:	destemmed and squashed
Fermentation:	spontaneous Pre Clarification: yes oak barrel 500 – 1500 L
Skin Contact:	2 – 4 hour(s)
Filter:	filtered fine
Sulfur Added:	yes
Maturing:	40 % large wooden barrel 1500 L 60 % small wooden barrel 500 L
Time on the Full Yeast:	8 month(s)
Bottling:	screw cap Aug. 1, 2024 Lot Number: L 01 N17409/24 screw cap Nov. 20, 2024 Lot Number: L 02 N17409/24

Product Codes

Prüfnummer:	N17409/24
EAN:	9120041300011
EAN / carton 6:	9120041300318

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.