




WAGENTRISTL

Pinot Noir Kreideberg® 2023

Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Qualitätswein
Site:	Müllendorfer Ried Kreidestein 
Normal Classification:	Regionswein
Site Type:	hillside
Varietal:	Pinot Noir 18 - 25 years 2900 liter/ha
Geographical Orientation:	south west
Sea Level:	268 - 307 m
Soil:	calcareous sandy loam limestone from Leitha



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.

Weather / Climate

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


Vintage description:

The 2023 vintage began with a cool, rainy spring, which ensured slow, even development of the vines. The summer was moderately warm with sufficient moisture, largely avoiding drought stress. A sunny, stable autumn enabled a late, selective harvest under ideal conditions. The grapes presented themselves aromatically, freshly, and perfectly balanced. 2023 is considered a classic, very harmonious vintage with clear fruit and elegant structure.

Cellar



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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 15
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	yes
Mash Fermentation:	partly destemming Stems: 10 % stainless steel tank 2 week(s)
Filter:	filtered coarse
Maturing:	small oak barrel 500 L 17 month(s) 25 % small oak barrel 500 L new barrel 75 % small oak barrel 500 L used barrel
Bottling:	April 24, 2025 Lot Number: L N13909/25 natural cork 1980 x 0.75 L natural cork 30 x 1.5 L natural cork 3 x 3 L

Data

Wine Type:	Still wine red dry
Alcohol:	13.5 %
Residual Sugar:	1.2 g/l
Acid:	4.8 g/l
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	16 °C
Aging Potential:	high
Optimum Drinking Year:	2026 - 2033

Awards

Falstaff:	93 points
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Product Codes

Prüfnummer:	N13909/25
EAN:	9120041300028
EAN / carton 6:	9120041300295

Wine Description

For over a hundred years, pure limestone has been quarried as chalk on the southwestern slopes of the Leitha Mountains near Müllendorf – only a narrow strip of forest separates the striking quarry from our vineyards. The sparse, limestone-rich soil and the cooling influence of the forest provide ideal conditions for Pinot Noir. The wine is delicate and elegant, with ripe, precise fruit, chalky minerality, and a Burgundian style.

Tasting Notes

"Medium carmine garnet with violet reflections and a broad ochre rim. Delicate notes of wood and herbal spice, red forest berry jam, and candied tangerine zest. Juicy and elegant, with red berry jam, fresh structure, and a mineral-salty finish. Good aging potential." Tasted by Peter Moser, Falstaff.

Food Pairing

A versatile companion for refined meat dishes or hearty oven-roasted vegetables. Mushroom-based dishes or lightly smoked elements also offer exciting pairings – the wine's delicate fruit and chalky minerality integrate beautifully into the flavor profile. Especially fitting: pan-seared duck breast with red wine jus, glazed carrots, and celeriac purée.

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.