



WAGENTRISTL

Weißburgunder Ried Tatschler 2023

Leithaberg DAC, Riedenwein

Wine Description

The Ried Tatschler is a wind-protected basin site with a southeasterly orientation. The predominant crystalline primary rock with a light layer of limestone forms the basis for this powerful, spicy Weißburgunder (Pinot Blanc).



Food Pairing


A versatile accompaniment to food, especially fish, seafood and white meat. But it also goes wonderfully with classic Viennese cuisine with traditional beef/veal dishes. Thanks to its complex, mineral structure, this wine will bring joy for many years. We recommend a large white wine glass (Burgundy glass).

Wine Type:	still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1.2 g/l
Acid:	5.1 g/l
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high
Optimum Drinking Year:	2026 - 2033

Vineyard


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.

Origin:	Austria, Burgenland, Leithaberg, Grosshöflein
Quality grade:	Leithaberg DAC
Site:	Ried Tatschler 
Normal Classification:	Riedenwein
Site Type:	hillside
Varietal:	Weißburgunder 28 years 3100 liter/ha
Geographical Orientation:	south east
Sea Level:	203 - 238 m



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Soil: slate
lime
loam

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.

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.

Harvest: handpicked | September 13
Grape Sorting: manual
Malolactic Fermentation: yes
Fermentation: spontaneous
Pre Clarification: yes | soft
oak barrel | 500 L | used barrel
Skin Contact: 24 hour(s)
Filter: layer filtration | coarse
Sulfur Added: yes
Maturing: oak barrel | 500 L | used barrel | 11 month(s)
Batonnage: yes
Time on the Full Yeast: 11 month(s)
Bottling: natural cork | Aug. 21, 2024 | 558 x 0.75 l | Lot Number: L
N19834/24
natural cork | Aug. 21, 2024 | 30 x 1.5 l | Lot Number: L
N19834/24

Product Codes

Prüfnummer: N19834/24
EAN: 9120041300561
EAN / carton 6: 9120041300578

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.