



WAGENTRISTL

Weißburgunder Ried Tatschler 2023

Leithaberg DAC, Riedenwein

Wine Description

The Ried Tatschler vineyard, first documented in 1570, is among the most renowned and outstanding white wine sites in Burgenland. This sheltered basin site lies to the east of Großhöflein. Thanks to its southeast orientation, the vines benefit from early morning sunshine. In the evening, cooler air from the nearby forest helps preserve the wine's freshness and fruit. The dominant crystalline bedrock with a light layer of limestone provides the foundation for this powerful yet delicately spicy Weißburgunder (Pinot Blanc)



Tasting Notes

Bright yellow-green with silver reflections. Subtle notes of white nougat, fine herbal spice, and yellow pear fruit, underpinned by a mineral foundation. Juicy, elegant and light-footed on the palate, with delicate nuances of white stone fruit, balanced and layered with hints of citrus zest. Saline finish, already well-developed. Tasted by Peter Moser for Falstaff.

Food Pairing

A refined companion for delicate fish dishes, light meats or sophisticated vegetable cuisine. Its structure and subtle spiciness pair especially well with creamy textures and gentle roasted flavours. Recipe idea: Pan-seared pike-perch with leeks and white wine foam. Thanks to its complex, mineral-driven structure, this wine will offer great drinking pleasure for many years to come. We recommend serving it in a large white wine glass (Burgundy-style).

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

Award


A la Carte:	94
Falstaff:	94
Vinous Media:	93

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
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 Wagentristsl 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.