



WAGENTRÜSTL

# Weißburgunder 2023

## Wine Description

Ein eleganter, saftiger Weißburgunder mit Aromen von reifen Steinobst, Birne und nussiger Würze. Harmonisch und elegant am Gaumen, ist er ein idealer Speisenbegleiter, besonders zu Fisch und Geflügel.

## Tasting Notes

Helles Strohgelb, silberfarbene Reflexe. Zarte frische Birnenfrucht, etwas Mango, Orangenzesten, zart nach Kumquats und Limetten. Mittlere Komplexität, weißer Pflirsich, finessenreich strukturiert, frisch und mineralisch, bleibt haften, ein harmonischer Speisenbegleiter mit Potenzial. (verkostet von Peter Moser, Falstaff)

## Food Pairing

A versatile companion for pan-seared fish, poultry, or delicate pasta with light sauces. It also pairs beautifully with creamy risottos or soft, mild cheeses. Recipe idea: Tagliatelle with lemon butter, green asparagus and almonds. We recommend serving it in a large white wine glass (Burgundy-style).

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13.5 %
<b>Residual Sugar:</b>	4.8 g/l
<b>Acid:</b>	5.6 g/l
<b>Certificates:</b>	vegan
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	medium
<b>Optimum Drinking Year:</b>	2024 - 2028

## Award

<b>Falstaff:</b>	92
<b>A la Carte:</b>	92
<b>Falstaff:</b>	Burgunder - Trophy 2024 - 1. Platz: Weißburgunder 2023

## 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.

<b>Origin:</b>	Austria, Burgenland, Leithaberg
<b>Quality grade:</b>	Leithaberg DAC
<b>Site:</b>	Leithaberg DAC 
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Weißburgunder   3 - 31 years 3800 liter/ha



Weingut Wagentrüstl | Rosengasse 2 | 7051 Grosshöflein | Austria

shop.wagentrüstl.com/  | weingut@wagentrüstl.com | www.facebook.com/weingut.wagentrüstl | www.instagram.com/weingut\_wagentrüstl/

**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 the selective hand-picking, the grapes are destemmed and lightly crushed. A short maceration period of a few hours is followed by slow and gentle pressing. The resulting fresh must is naturally clarified by settling (sedimentation). Fermentation takes place with natural yeasts mostly in stainless steel tanks and smaller parts in wooden barrels. Following alcoholic fermentation, biological malolactic fermentation and maturation on the full yeast until the end of winter (February) take place. The young wine is clarified/filtered in spring and prepared for bottling.

**Harvest:** handpicked | September 13 - September 18  
**Malolactic Fermentation:** yes  
**Mazeration:** destemmed and squashed  
**Fermentation:** spontaneous  
Pre Clarification: yes | soft  
stainless steel tank | 20 - 22 °C | 80 %  
small oak barrel | 225 - 500 L | used barrel | 20 %  
**Filter:** filtered | fine  
**Sulfur Added:** yes  
**Maturing:** 80 % | stainless steel tank  
20 % | small oak barrel | 225 - 500 L | used barrel  
Batonnage: yes  
**Time on the Full Yeast:** 4 month(s)  
**Bottling:** screw cap | beginning/april 2024 | Lot Number: L 01  
No9846/24  
screw cap | end/august 2024 | Lot Number: L 02 No9846/24

## Product Codes

**Prüfnummer:** No9846/24  
**EAN:** 9120041300097  
**EAN / carton 6:** 9120041300202

## 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.