



WAGENTRISTL

Weißburgunder 2023

Leithaberg DAC

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).

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


Award

Falstaff:	92
A la Carte:	92
Falstaff:	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.

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



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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.