




WAGENTRISTL

# Weißer Vielfalt 2023

<b>Origin:</b>	Austria, Burgenland
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Burgenland 
<b>Normal Classification:</b>	Regionswein
<b>Varietal:</b>	Grüner Veltliner 46 % Müller-Thurgau 28 %   16 years 4700 liter/ha Gelber Muskateller 15 %   12 - 16 years 4700 liter/ha Muskat-Ottonel 11 %   17 years 5300 liter/ha



## Vineyard Site:

Burgenland, Austria's sunniest wine-growing region, impresses with its diversity and quality. Famous for full-bodied red wines, elegant white wines and fine sweet wines, it combines tradition and innovation in a picturesque landscape.

## Weather / Climate

<b>Climate:</b>	pannonic
<b>Average Hours of Sun per</b>	2102 hours
<b>Vintage:</b>	
<b>Average Rainfall Per Vintage:</b>	673 mm
<b>Rainfall 2023:</b>	786 hours
<b>Sunshine 2023:</b>	2084 hours
<b>Vintage description:</b>	

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

The grapes for this wine are harvested and processed partly together (Müller-Thurgau, Grüner Veltliner, and Muskat Ottonel) and partly separately by variety and vineyard site (Gelber Muskateller). The selective picking of ripe, healthy grapes is carried out exclusively by hand. In the cellar, the grapes are destemmed and crushed. A short maceration period of a few hours is followed by gentle pressing. The resulting fresh must is naturally clarified by sedimentation. Fermentation takes place under controlled cooling, ensuring particularly fruit-preserving vinification in stainless steel tanks. After fermentation, the young base wines are racked off the gross lees, blended, and allowed to rest on the fine lees for about two months. The wine is then clarified/filtered and prepared for bottling.

<b>Harvest:</b>	handpicked   September 12 - September 22
<b>Malolactic Fermentation:</b>	no
<b>Sulfur Added:</b>	yes
<b>Skin Contact:</b>	2 - 24 hour(s)



Weingut Wagentristsl | Rosengasse 2 | 7051 Grosshöflein | Austria

shop.wagentristsl.com/ |  | weingut@wagentristsl.com | www.facebook.com/weingut.wagentristsl | www.instagram.com/weingut\_wagentristsl/

<b>Fermentation:</b>	selected yeast stainless steel tank   18 - 20 °C
<b>Filter:</b>	filtered   fine
<b>Maturing:</b>	stainless steel tank
<b>Time on the Fine Yeast:</b>	3 month(s)
<b>Bottling:</b>	screw cap   Feb. 20, 2024   1422 x 0.75 L   Lot Number: L 01 N05845/24

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	11.5 %
<b>Residual Sugar:</b>	2.7 g/l
<b>Acid:</b>	6 g/l
<b>Certificates:</b>	vegan
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 - 10 °C
<b>Aging Potential:</b>	small
<b>Optimum Drinking Year:</b>	2024 - 2026

## Product Codes

<b>Prüfnummer:</b>	N05845/24
<b>EAN:</b>	9120041300523
<b>EAN:</b>	9120041300530

## Wine Description

Our "Weiße Vielfalt" is made from typical Austrian varieties. Grüner Veltliner, Müller - Thurgau, Muskateller and Co. make an invigorating, fresh white wine with multi-layered aroma.

## Tasting Notes

Light green-yellow; Inviting on the nose, grapey fruit, apples, ripe pears, citrus fruits and elderflower; fruity and light-footed on the palate with a fresh acid structure, very stimulating.

## Food Pairing

Ideal for light starters, salads and summer dishes A wonderful aperitif and summer wine

## 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.