



WAGENTRISTL

Weisse Vielfalt 2023

Qualitätswein, Regionswein

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

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

Vineyard

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.


Origin:	Austria, Burgenland
Quality grade:	Qualitätswein
Site:	Burgenland 
Normal Classification:	Regionswein
Varietal:	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

Weather / Climate

Climate:	pannonic
Average Hours of Sun per	2102 hours
Vintage:	
Average Rainfall Per Vintage:	673 mm



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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

Some of the grapes for this wine are harvested and processed together (Grüner Veltliner and Müller-Thurgau) and others separately according to variety and origin (Gelbert Muskateller and Muscat-Ottonel). The selective harvest of the ripe, healthy grapes is carried out exclusively by hand. In the cellar, the grapes are destemmed and crushed. A short maceration time of a few hours is followed by gentle pressing. The resulting fresh must is naturally clarified by settling (sedimentation). To preserve a maximum of fruitiness and freshness the fermentation takes place in stainless steel at low temperature. After fermentation, the young wines are racked off the full yeast, blended and allowed to rest on the fine yeast for around three months. The wine is then clarified/filtered and prepared for bottling.

Harvest: handpicked | September 12 – September 22
Malolactic Fermentation: no
Fermentation: selected yeast
stainless steel tank | 18 – 20 °C
Skin Contact: 2 – 24 hour(s)
Filter: filtered | fine
Sulfur Added: yes
Maturing: stainless steel tank
Time on the Fine Yeast: 3 month(s)
Bottling: screw cap | Feb. 20, 2024 | 1422 x 0.75 L | Lot Number: L 01
No5845/24

Product Codes

Prüfnummer: No5845/24
EAN: 9120041300523
EAN: 9120041300530

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.