




WAGENTRISTL

Welschriesling Alte Reben 2023

Origin:	Austria, Burgenland
Quality grade:	Qualitätswein
Site:	Müllendorfer Ried Kräften 
Normal Classification:	Regionswein
Site Type:	hilly land
Varietal:	Welschriesling 26 - 27 years 5400 liter/ha
Geographical Orientation:	south east
Sea Level:	217 - 251 m
Soil:	calcareous black earth top soil Kalkmergel sub soil



Vineyard Site:

The Müllendorfer Ried Kräften is a high-quality location in Burgenland with calcareous soils that give the wines minerality and structure. The climatic interplay of warm days and cool nights promotes ideal grape ripeness. The wines from this location are characterized by freshness, complexity and an elegant finish. Welschriesling in particular benefits from the conditions of this Ried.

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.


Cellar

The selective harvest of the ripe, healthy grapes is carried out exclusively by hand. In the cellar, the grapes are destemmed, crushed and pressed directly - without any significant maceration time. 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 takes place naturally without the addition of yeast. In order to preserve the freshness of the wine, it is lightly sulphurized after fermentation, thus preventing malolactic fermentation. Further maturation takes place without intervention on the full yeast for six months. The wine is only racked off from the mother yeast 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 26



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Malolactic Fermentation:	no
Sulfur Added:	yes
Fermentation:	spontaneous Pre Clarification: yes soft big oak barrel 500 L used barrel
Filter:	filtered coarse
Maturing:	oak barrel 500 L used barrel
Time on the Full Yeast:	6 month(s)
Bottling:	screw cap May 22, 2024 Lot Number: L N16467/24

Data

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	1 g/l
Acid:	5.7 g/l
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium
Optimum Drinking Year:	2024 - 2028

Awards

Wein Guide - Österreich weiß:	92 Points
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Product Codes

Prüfnummer:	N16467/24
EAN:	9120041300622
EAN / carton 6:	9120041300639

Wine Description

The late-ripening Welschriesling is one of the traditional varieties of Burgenland and is very versatile. It can cover almost all quality levels, from basic sparkling wine to easy-drinking, light summer wines to noble sweet quality wines.

Tasting Notes

The Welschriesling Alte Reben is particularly juicy with aromas of ripe, yellow apples, a little quince and a delicate spice. On the palate it is elegant, easy to drink with moderate alcohol and pleasant freshness. With this Welschriesling we want to show that the variety can produce more than just simple "everyday" wines. Here we have a Welschriesling with an extra portion of elegance and depth.

Food Pairing

An elegant Welschriesling - like this one - goes perfectly with fish dishes such as pike-perch or carp, as well as poultry. Hearty vegetable dishes such as stuffed peppers also go well with this wine. Pasta with seafood or creamy risottos are also ideal accompaniments, as they bring out the fresh acidity and aroma of the Welschriesling perfectly.

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.