



WAGENTRISTL

Welschriesling 2023

Qualitätswein, Regionswein

Wine Description

The late-ripening Welschriesling 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

Our Welschriesling is fresh and lively with stimulating aromas of green apples, limes and meadow flowers. On the palate it is fruity and light-footed, supported by a crisp acidity.

Food Pairing


Goes perfectly with snacks and light summer dishes. A wonderful summer wine on its own and unbeatable as a "Sprizz" mixed with ice-cold soda

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	1.9 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	Welschriesling 10 - 28 years 4200 - 7200 liter/ha

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:	



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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

The grapes for this wine are harvested separately according to location. The selective harvest of the ripe, healthy grapes is done exclusively by hand. In the cellar, the grapes are destemmed, crushed and pressed directly - without any significant maceration time. The fresh must obtained from this is naturally clarified by settling (sedimentation). Fermentation takes place cooled and therefore particularly gentle on the fruit in stainless steel tanks. After fermentation, the young wine is racked off the full yeast and allowed to rest on the fine yeast for around three months. The individual base wines are then blended, clarified/filtered and prepared for bottling.

Harvest	handpicked September 26
Malolactic Fermentation:	no
Fermentation	selected yeast
	Pre Clarification: yes
	stainless steel tank 18 - 20 °C
Filter	filtered fine
Sulfur Added:	yes
Maturing	stainless steel tank
Time on the Fine Yeast	3 month(s)
Bottling	screw cap Feb. 20, 2024 Lot Number: L 01 N05844/24

Product Codes

Prüfnummer:	N05844/24
EAN:	9120041300080
EAN / carton 6:	9120041300417

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.