



WAGENTRISTL

Chardonnay 2024

Leithaberg DAC, Regionswein

Wine Description

The Chardonnay reveals juicy notes of yellow fruits, complemented by subtle nutty hints. Grown on limestone soils, it impresses with inviting freshness and gentle minerality. An elegant, appealing wine with a fine creaminess, versatile with fish and light meats. Juicy and charming with delicate minerality – a stylish companion for many occasions.



Tasting Notes

"Bright golden yellow with silver reflections. The nose reveals distinct aromas of Golden Delicious apple, exotic fruit, and mineral notes. On the palate juicy and elegant with delicate tropical fruit, tight structure, and a saline-mineral finish. Juicy and inviting – a versatile companion."

Food Pairing

The Chardonnay pairs wonderfully with fish, light meats, and delicate vegetables like asparagus. Creamy pasta or mild cheeses also highlight its elegant character. Recipe tip: Pan-seared chicken breast with lemon risotto and green asparagus – a light dish with freshness and finesse. Serving suggestion: Serve well chilled at 10–12 °C, ideally in a large white wine glass (Burgundy style) to fully showcase its fine aromatics.

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	2 g/l
Acid:	5 g/l
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2025 - 2029




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 
Normal Classification:	Regionswein
Site Type:	hilly land
Varietal	Chardonnay 25 - 34 years 3800 liter/ha
Sea Level:	116 - 356 m

Weingut Wagentristsl | Rosengasse 2 | 7051 Grosshöflein | Austria

shop.wagentristsl.com/ |  | weingut@wagentristsl.com | www.facebook.com/weingut.wagentristsl | www.instagram.com/weingut_wagentristsl/

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 2024: 770 hours
Sunshine 2024: 2201 hours

Harvest and Maturing

After selective hand harvesting, the grapes are destemmed and gently crushed. A short maceration period of a few hours is followed by a slow and gentle pressing. The resulting fresh must is naturally clarified through sedimentation. Fermentation takes place with natural yeasts in both large and small oak barrels. After alcoholic fermentation, malolactic fermentation follows, along with maturation on the full lees until spring (March). In spring, the young wine is clarified/filtered and prepared for bottling.

Harvest handpicked | September 4
Malolactic Fermentation: yes
Fermentation spontaneous
oak barrel | 225 - 1500 L
Skin Contact 2 - 4 hour(s)
Filter filtered | fine
Sulfur Added: yes
Maturing 55 % | small wooden barrel | 225 - 500 L
45 % | large wooden barrel | 1500 L
Bottling screw cap | May 14, 2025 | Lot Number: L 01 N13907/25

Product Codes

Prüfnummer: N13907/25
EAN: 9120041300011
EAN / carton 6: 9120041300318

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.