



WAGENTRISTL

Pinot Noir 2024

Qualitätswein, Regionswein

Wine Description

The grapes for this Pinot Noir ripen on the gentle slopes of the Leitha Mountains on calcareous soils. The mostly old vines produce an elegant, delicate and spicy Pinot style.

Tasting Notes

Floral-scented nose, elegant cherry aromas, wild strawberry, chiseled, fruity-fresh, great Pinot interpretation in a cool and pointed style

Food Pairing

This Pinot Noir goes perfectly with poultry dishes such as duck or chicken. Salmon or grilled trout also harmonize well with the fresh fruitiness and fine tannin structure of the wine. The Pinot Noir offers a balanced accompaniment to stronger cheeses such as Camembert or Brie.


Wine Type:	Still wine red dry
Alcohol:	11.5 %
Residual Sugar:	0.7 g/l
Acid:	5 g/l
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	16 °C
Aging Potential:	medium
Optimum Drinking Year:	2026 - 2029

Award

Vintage:	2023
Wein.Pur:	4 glasses - wine with outstanding varietal and regional character
Vinaria:	3 stars - very good

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	Pinot Noir 23 - 34 years 2400 liter/ha

Weather / Climate

Climate:	pannonic
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Weingut Wagentristl | Rosengasse 2 | 7051 Grosshöflein | Austria

<https://shop.wagentristl.com/products/pinot-noir-2022> |  | weingut@wagentristl.com | www.facebook.com/weingut.wagentristl | www.instagram.com/weingut_wagentristl/

Average Hours of Sun per Vintage:	2102 hours
Average Rainfall Per Vintage:	673 mm
Rainfall 2024:	770 hours
Sunshine 2024:	2201 hours

Harvest and Maturing

After selective hand harvesting, the majority of the grapes are destemmed and lightly crushed, while a small portion (approx. 25%) is fermented as whole clusters. The resulting must is fermented in stainless steel tanks. During fermentation, the cap is submerged two to three times daily by pump-overs (remontage). Maceration lasts on average around two weeks.

The young wine is then transferred to traditional large oak casks, where it undergoes malolactic fermentation and is allowed to mature for one year before being clarified/filtered and prepared for bottling.

Harvest	handpicked August 27
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation	partly destemming stainless steel tank 26 - 28 °C
Skin Contact	2 week(s)
Filter	filtered fine
Sulfur Added:	yes
Maturing	barrel 2000 L used barrel 11 month(s)
Bottling	screw cap April 22, 2026 Lot Number: L N14566/26

Product Codes

Prüfnummer:	N14566/26
EAN:	9120041300127
EAN / carton 6:	9120041300288

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.