



WAGENTRISTL

Weißburgunder Ried Kreidestein 2024

Leithaberg DAC, Riedenwein

Wine Description

For over a hundred years, limestone in its purest form as chalk has been mined on the south-western slopes of the Leitha Mountains near Müllendorf. The dazzling white rock walls of the quarry can be seen from afar and are always fascinating to look at. Only a narrow stretch of forest separates the quarry from our vineyards in the Kreidestein vineyard. The barren soil and the cooling influence of the forest ensure wines with a deep minerality and cool elegance.

Tasting Notes

Pale colour, intense nose with notes of apple quince, kumquat and pomelo. Full-bodied and tightly structured with a dense texture and fine phenolics. Long finish with hints of physalis and grapefruit. Tasted by Willi Balanjuk for A la Carte.

Food Pairing


A wine for special moments – especially with grilled fish, roasted veal loin, or delicate vegetable and herb dishes. Its mineral depth pairs especially well with gentle roasted flavours and creamy textures. Recipe idea: Roasted veal loin with celery purée and glazed carrots. Thanks to its complex, mineral-driven structure, this is a wine for reflection, meditation and inspiration – and it will offer great drinking pleasure for many years to come. We recommend serving it in a large white wine glass (Burgundy-style).

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Residual Sugar:	1.6 g/l
Acid:	5 g/l
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high
Optimum Drinking Year:	2027 - 2034


Vineyard

Vineyard Site:

The Kreidestein vineyard lies on the sun-drenched southwest slopes of the Leithaberg near Müllendorf. Its subsoil consists of pure limestone, historically quarried as chalk for over 100 years – a geologically unique terroir. The barren, calcareous soils lend the wines pronounced minerality and refined elegance. The nearby forest brings cool nights and allows for a slow, even ripening of the grapes.

Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Leithaberg DAC
Site:	Müllendorfer Ried Kreidestein 
Normal Classification:	Riedenwein
Site Type:	hillside
Varietal	Weißburgunder 12 years
	3400 liter/ha
Geographical Orientation:	south west
Sea Level:	268 - 307 m

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Soil
calcareous
sandy loam
limestone from Leitha

Weather / Climate

Climate: pannonic
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 the selective hand-picking, the grapes are destemmed and lightly crushed. In order to release as many ingredients as possible from the skins, the fresh juice is left on the skins for a day. This is followed by a particularly slow and gentle pressing. 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 and malolactic fermentation takes place naturally. The entire maturation period is 11 months on the full yeast without the addition of sulphur. The wine is only drawn off the mother yeast and lightly sulphurized 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.

Malolactic Fermentation: yes
Fermentation spontaneous
oak barrel | 225 - 500 L
Skin Contact 1 day(s)
Filter filtered | coarse
Sulfur Added: yes
Maturing oak barrel | 225 - 500 L | 11 month(s)

Product Codes

Prüfnummer: N20627/25
EAN: 9120041300349
EAN / carton 6: 9120041300356

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.

