




WAGENTRÜSTL

Weißburgunder 2024

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| Origin: | Austria, Burgenland, Leithaberg |
| Quality grade: | Leithaberg DAC |
| Site: | Leithaberg DAC  |
| Site Type: | hilly land |
| Varietal: | Weißburgunder 4 - 32 years 3800 liter/ha |
| Sea Level: | 116 - 356 m |
| Soil: | limestone from Leitha slate loam |



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.

Weather / Climate

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| Climate: | pannonic |
| Average Hours of Sun per | 2102 hours |
| Vintage: | |
| Average Rainfall Per Vintage: | 673 mm |

Cellar

After the selective hand-picking, the grapes are destemmed and lightly crushed. A short maceration period of a few hours is followed by slow and gentle pressing. The resulting fresh must is naturally clarified by settling (sedimentation). Fermentation takes place with natural yeasts mostly in stainless steel tanks and smaller parts in wooden barrels. Following alcoholic fermentation, biological malolactic fermentation and maturation on the full yeast until the end of winter (February) take place. The young wine is clarified/filtered in spring and prepared for bottling.


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| Harvest: | handpicked |
| Malolactic Fermentation: | yes |
| Sulfur Added: | yes |
| Mazeration: | destemmed and squashed |
| Fermentation: | spontaneous stainless steel tank 20 - 22 °C 80 % small oak barrel 225 - 500 L used barrel 20 % |
| Filter: | filtered fine |
| Maturing: | 80 % stainless steel tank 20 % small oak barrel 225 - 500 L used barrel |
| Bottling: | screw cap screw cap |

Data

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|-------------------|--------------------------|
| Wine Type: | Still wine white dry |
| Alcohol: | 13.5 % |



Weingut Wagentrüstl | Rosengasse 2 | 7051 Grosshöflein | Austria

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|-------------------------------|-------------|
| Residual Sugar: | 3.5 g/l |
| Acid: | 5 g/l |
| Certificates: | vegan |
| Allergens: | sulfites |
| Drinking Temperature: | 10 - 12 °C |
| Aging Potential: | medium |
| Optimum Drinking Year: | 2025 - 2029 |

Awards

Falstaff: Burgunder - Trophy 2024 - 1. Platz; Weißburgunder 2023

Product Codes

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|------------------------|---------------|
| Prüfnummer: | N13906/25 |
| EAN: | 9120041300097 |
| EAN / carton 6: | 9120041300202 |

Wine Description

Ein eleganter, saftiger Weißburgunder mit Aromen von reifen Steinobst, Birne und nussiger Würze. Harmonisch und elegant am Gaumen, ist er ein idealer Speisenbegleiter, besonders zu Fisch und Geflügel.

Tasting Notes

Helles Strohgelb, silberfarbene Reflexe. Zarte frische Birnenfrucht, etwas Mango, Orangenzesten, zart nach Kumquats und Limetten. Mittlere Komplexität, weißer Pfirsich, finessenreich strukturiert, frisch und mineralisch, bleibt haften, ein harmonischer Speisenbegleiter mit Potenzial. (verkostet von Peter Moser, Falstaff)

Food Pairing

Passt hervorragend zu Fisch, Krustentiere und zu hellem Fleisch. Wir empfehlen ein großes Weißweinglas (Burgunder-Glas).

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.