



WAGENTRISTL

Weißburgunder 2024

Leithaberg DAC

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, Orangenzenen, 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).

Wine Type:	Still wine white dry
Alcohol:	13,5 %
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

Award

Vintage:	2024
London Wine Competition 2026:	Gold Medal - 93 points
Vintage:	2023
Falstaff:	Burgunder - Trophy 2024 - 1. place

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 
Site Type:	hilly land
Varietal	Weißburgunder 4 - 32 years 3800 liter/ha



Weingut Wagentristsl | Rosengasse 2 | 7051 Grosshöflein | Austria

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

Sea Level:	116 – 356 m
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 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.

Harvest	handpicked
Malolactic Fermentation:	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
Sulfur Added:	yes
Maturing	80 % stainless steel tank 20 % small oak barrel 225 – 500 L used barrel
Bottling	screw cap August 4 Lot Number: L 02 N13906/25 screw cap May 14, 2025 Lot Number: L 01 N13906/25

Product Codes

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

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.