



WAGENTRISTL

# Weißer Vielfalt 2024

## Wine Description

Our "Weißer Vielfalt" is a cuvée of traditional Austrian grape varieties, bringing freshness and lightness to the glass. Grüner Veltliner, Müller-Thurgau, Welschriesling and Muskat Ottonel combine into a fragrant, fruit-driven wine with lively drinkability. An unpretentious companion – full of joie de vivre, light on its feet and effortlessly uplifting.



## Tasting Notes

Pale green-yellow in the glass, the nose is fragrant and inviting with notes of ripe pear, apple, citrus and elderflower. On the palate, our "Weißer Vielfalt" is fruity, light-footed and vibrant – carried by fresh acidity and a lively flow.

## Food Pairing

Pairs perfectly with light starters, fresh summer salads or delicate finger food. A wonderful aperitif wine and the perfect companion for relaxed moments on the terrace. Recipe tip: Goat cheese tartlets with honey, thyme and puff pastry Serving suggestion: Serve well chilled at 8–10 °C – ideally in a white wine glass to fully express its fragrant aromatics.

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	1.7 g/l
<b>Acid:</b>	5.5 g/l
<b>Certificates:</b>	vegan
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 – 10 °C
<b>Aging Potential:</b>	small
<b>Optimum Drinking Year:</b>	2025 – 2027

## 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.


<b>Origin:</b>	Austria, Burgenland
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Burgenland 
<b>Normal Classification:</b>	Regionswein
<b>Varietal:</b>	Müller-Thurgau 32 %   17 years Grüner Veltliner 28 % Welschriesling 27 %   29 years Muskat-Ottonel 13 %   18 years

## Weather / Climate

**Climate:** pannonic



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**Average Hours of Sun per** 2102 hours

**Vintage:**

**Average Rainfall Per Vintage:** 673 mm

## Harvest and Maturing

The grapes for this wine are harvested and processed partly together (Müller-Thurgau, Grüner Veltliner, and Muskat Ottonel) and partly separately by variety and vineyard site (Gelber Muskateller). The selective picking of ripe, healthy grapes is carried out exclusively by hand. In the cellar, the grapes are destemmed and crushed. A short maceration period of a few hours is followed by gentle pressing. The resulting fresh must is naturally clarified by sedimentation. Fermentation takes place under controlled cooling, ensuring particularly fruit-preserving vinification in stainless steel tanks. After fermentation, the young base wines are racked off the gross lees, blended, and allowed to rest on the fine lees for about two months. The wine is then clarified/filtered and prepared for bottling.

**Harvest:** handpicked | August 29

**Malolactic Fermentation:** no

**Fermentation:** selected yeast  
stainless steel tank | 18 - 20 °C

**Filter:** filtered | fine

**Sulfur Added:** yes

**Maturing:** stainless steel tank

**Bottling:** screw cap | March 11, 2025 | Lot Number: L N06758/25

## Product Codes

**Prüfnummer:** N06758/25

**EAN:** 9120041300523

**EAN:** 9120041300530

## 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.