



WAGENTRISTL

Weiße Vielfalt 2024

Qualitätswein, Regionswein

Wine Description

Our "Weiße 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 "Weiße 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.

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


Origin:	Austria, Burgenland
Quality grade:	Qualitätswein
Site:	Burgenland 
Normal Classification:	Regionswein
Varietal:	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

Some of the grapes for this wine are harvested and processed together (Grüner Veltliner and Müller-Thurgau) and others separately according to variety and origin (Gelbert Muskateller and Muscat-Ottonel). The selective harvest of the ripe, healthy grapes is carried out exclusively by hand. In the cellar, the grapes are destemmed and crushed. A short maceration time of a few hours is followed by gentle pressing. The resulting fresh must is naturally clarified by settling (sedimentation). To preserve a maximum of fruitiness and freshness the fermentation takes place in stainless steel at low temperature. After fermentation, the young wines are racked off the full yeast, blended and allowed to rest on the fine yeast for around three 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 No6758/25

Product Codes

Prüfnummer: No6758/25

EAN: 9120041300523

EAN: 9120041300530

Winery

The Wagentrisl 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.