



WAGENTRISTL

Welschriesling 2024

Qualitätswein, Regionswein

Wine Description

Welschriesling is one of the oldest and most important grape varieties in Burgenland. The wines are characterized by lively acidity and fruitiness paired with delicate spiciness. From fresh everyday wine to noble sweet premium wines, the grape variety offers a wide range of styles.



Tasting Notes

The 2024 Welschriesling is light yellow with green reflections and exudes a lively bouquet of green apples, hay flowers and citrus fruits. On the palate it impresses with its fresh, crisp acidity, which harmonizes perfectly with the fine fruit and delicate spiciness. A light, elegant white wine that impresses with its clarity and freshness.

Food Pairing

Our Welschriesling goes perfectly with light fish dishes such as pike-perch or fried salmon. It also unfolds its fresh acidity and elegance with fresh salads with goat cheese or an asparagus dish. It is also an ideal accompaniment to poultry dishes such as chicken breast or roast turkey. On its own it is a wonderful summer wine and in a mixed double with ice-cold soda it is unbeatable as a "white spritzer".

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	6.3 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:	Welschriesling 11 - 28 years 3600 - 5000 liter/ha

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 separately according to location. The selective harvest of the ripe, healthy grapes is done exclusively by hand. In the cellar, the grapes are destemmed, crushed and pressed directly - without any significant maceration time. The fresh must obtained from this is naturally clarified by settling (sedimentation). Fermentation takes place cooled and therefore particularly gentle on the fruit in stainless steel tanks. After fermentation, the young wine is racked off the full yeast and allowed to rest on the fine yeast for around three months. The individual base wines are then blended, clarified/filtered and prepared for bottling.

Harvest: handpicked | September 5 - September 6

Malolactic Fermentation: no

Fermentation: selected yeast

Pre Clarification: yes

stainless steel tank | 18 - 20 °C

Skin Contact: 2 hour(s)

Filter: filtered | fine

Sulfur Added: yes

Maturing: stainless steel tank

Time on the Fine Yeast: 1 month(s)

Bottling: screw cap | Dec. 18, 2024 | Lot Number: L Noo267/25

Product Codes

Prüfnummer: Noo267/25

EAN: 9120041300080

EAN / carton 6: 9120041300417

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.