



WAGENTRISTL

# Auslese 2025

Prädikatswein, Regionswein

<b>Wine Type:</b>	Still wine   white   sweet
<b>Alcohol:</b>	10.5 %
<b>Residual Sugar:</b>	66.7 g/l
<b>Acid:</b>	7.2 g/l
<b>Certificates:</b>	vegan
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 - 10 °C
<b>Aging Potential:</b>	medium
<b>Optimum Drinking Year:</b>	2025 - 2031



## 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>	Prädikatswein
<b>Site:</b>	Burgenland 🇦🇹
<b>Normal Classification:</b>	Regionswein
<b>Varietal</b>	Muskat-Ottonel   19 years 3900 liter/ha

## Weather / Climate

<b>Climate:</b>	pannonic
<b>Average Hours of Sun per</b>	2102 hours
<b>Vintage:</b>	
<b>Average Rainfall Per Vintage:</b>	673 mm
<b>Rainfall 2025:</b>	650 hours
<b>Sunshine 2025:</b>	2089 hours


## Harvest and Maturing

The grapes for this Auslese were harvested on 2 December 2025. The selective picking of overripe and partially botrytised grapes is carried out exclusively by hand. In the cellar, the grapes are crushed and left to macerate for a few hours. Pressing is performed particularly gently over several hours. The resulting must is cooled and naturally clarified over several days by sedimentation. Fermentation takes place in small stainless steel tanks with a strong focus on preserving fruit. Shortly before the end of fermentation, it is halted through intensive cooling and filtration, allowing us to achieve the desired balance between residual sweetness and lively acidity. The young wine is then stored in cooled stainless steel tanks until bottling.

<b>Harvest</b>	handpicked   December 2
<b>Malolactic Fermentation:</b>	no



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<b>Fermentation</b>	selected yeast Pre Clarification: yes stainless steel tank Fermentation Stop: By cooling
<b>Skin Contact</b>	2 hour(s)
<b>Filter</b>	filtered   sterile
<b>Sulfur Added:</b>	yes
<b>Maturing</b>	stainless steel tank
<b>Bottling</b>	screw cap   Feb. 25, 2026   1722 x 0.375 L   Lot Number: L No0924/26

## Product Codes

<b>Prüfnummer:</b>	No0924/26
<b>EAN:</b>	9120041300677
<b>EAN / carton 6:</b>	9120041300660

## 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.