



WAGENTRISTL

Muskateller 2025

Wine Description

A distinctive, fresh fruit with aromas of elderflower and citrus fruits characterize this lively Muscat.

Tasting Notes

Light straw yellow with green reflections; Intense grapey and exotic on the nose, gooseberries and elderflowers, floral; On the palate juicy, delicate, intense, grapey with crisp acidity and a fruity finish

Food Pairing

Ideal as an aperitif and also ideal for summer salads, quiche, light fish and chicken dishes. But it can also accompany an entire summer party.

Wine Type:	Still wine white dry
Alcohol:	11 %
Residual Sugar:	3.7 g/l
Acid:	6.1 g/l
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	small
Optimum Drinking Year:	2026 - 2028

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:	Gelber Muskateller 89 % 14 - 18 years 4700 liter/ha Muskat-Ottonel 11 % 19 years 5300 liter/ha

Weather / Climate

Climate:	pannonic
Average Hours of Sun per	2102 hours
Vintage:	
Average Rainfall Per Vintage:	673 mm



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Harvest and Maturing

The grapes for this wine are harvested separately according to variety and origin. 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 wine is racked off the full yeast and allowed to rest on the fine yeast for around three months. The wine is then clarified/filtered and prepared for bottling.

Harvest:	handpicked
Malolactic Fermentation:	no
Fermentation:	selected yeast stainless steel tank 18 - 20 °C
Skin Contact:	2 - 24 hour(s)
Filter:	filtered fine
Sulfur Added:	yes
Maturing:	stainless steel tank
Bottling:	screw cap

Product Codes

Prüfnummer:	N23799/24
EAN:	9120041300073
EAN:	9120041300400

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.