



WAGENTRÜSTL

Weißer Vielfalt 2025

Qualitätswein, Regionswein

Wine Description

Our "Weißer Vielfalt" is a blend of traditional Austrian grape varieties, bringing freshness and lightness to the glass. Grüner Veltliner, Müller-Thurgau, Muskat Ottonel and Gelber Muskateller come together in an aromatic, fruit-driven wine with lively drinkability. An easygoing companion – full of joie de vivre, light-footed, and with an uplifting character.



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:	11 %
Residual Sugar:	1 g/l
Acid:	7.4 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	Müller-Thurgau 35 % Grüner Veltliner 32 % Muskat-Ottonel 18 % Gelber Muskateller 15 %

Weather / Climate

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



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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 September 8
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 Feb. 25, 2026 Lot Number: L N22906/25

Product Codes

Prüfnummer:	N22906/25
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.