



WAGENTRISTL

# Welschriesling Alte Reben 2025

Qualitätswein, Regionswein

## Wine Description

The late-ripening Welschriesling is one of the traditional varieties of Burgenland and is very versatile. It can cover almost all quality levels, from basic sparkling wine to easy-drinking, light summer wines to noble sweet quality wines.

## Tasting Notes

The Welschriesling Alte Reben is particularly juicy with aromas of ripe, yellow apples, a little quince and a delicate spice. On the palate it is elegant, easy to drink with moderate alcohol and pleasant freshness. With this Welschriesling we want to show that the variety can produce more than just simple "everyday" wines. Here we have a Welschriesling with an extra portion of elegance and depth.

## Food Pairing

An elegant Welschriesling - like this one - goes perfectly with fish dishes such as pike-perch or carp, as well as poultry. Hearty vegetable dishes such as stuffed peppers also go well with this wine. Pasta with seafood or creamy risottos are also ideal accompaniments, as they bring out the fresh acidity and aroma of the Welschriesling perfectly.

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	11.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Certificates:</b>	vegan
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	medium
<b>Optimum Drinking Year:</b>	2026 - 2030

## Award

Wein Guide - Österreich weiß: 92 Points

## Vineyard


### Vineyard Site:

The Müllendorfer Ried Kräften is a high-quality location in Burgenland with calcareous soils that give the wines minerality and structure. The climatic interplay of warm days and cool nights promotes ideal grape ripeness. The wines from this location are characterized by freshness, complexity and an elegant finish. Welschriesling in particular benefits from the conditions of this Ried.

<b>Origin:</b>	Austria, Burgenland
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Müllendorfer Ried Kräften 
<b>Normal Classification:</b>	Regionswein
<b>Site Type:</b>	hilly land
<b>Varietal</b>	Welschriesling   28 - 29 years 5400 liter/ha
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	217 - 251 m

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**Soil** calcareous  
black earth | top soil  
Kalkmergel | sub soil

## Weather / Climate

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

## Harvest and Maturing

The selective harvest of the ripe, healthy grapes is carried out exclusively by hand. In the cellar, the grapes are destemmed, crushed and pressed directly - without any significant maceration time. The must obtained is only left to settle for a few hours (sedimentation) before it is filled into the oak barrels intended for fermentation and maturation. In these, fermentation takes place naturally without the addition of yeast. In order to preserve the freshness of the wine, it is lightly sulphurized after fermentation, thus preventing malolactic fermentation. Further maturation takes place without intervention on the full yeast for six months. The wine is only racked off from the mother yeast shortly before bottling. In order to preserve as much of the wine's natural character as possible without "clouding" future enjoyment, the young wine is only subjected to a light, clarifying filtration during bottling.

**Malolactic Fermentation:** no  
**Fermentation** spontaneous  
big oak barrel | 500 L | used barrel  
**Filter** filtered | coarse  
**Sulfur Added:** yes  
**Maturing** oak barrel | 500 L | used barrel

## Product Codes

**Prüfnummer:** N16467/24  
**EAN:** 9120041300622  
**EAN / carton 6:** 9120041300639

## 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.

