



WAGENTRISTL

# Muskateller 2023

Qualitätswein, Regionswein

## 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.

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	5.5 g/l
<b>Acid:</b>	6.1 g/l
<b>Certificates:</b>	vegan
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 - 10 °C
<b>Aging Potential:</b>	small
<b>Optimum Drinking Year:</b>	2024 - 2026

## 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>	Qualitätswein
<b>Site:</b>	Burgenland 
<b>Normal Classification:</b>	Regionswein
<b>Varietal:</b>	Gelber Muskateller 89 %   12 - 16 years 4700 liter/ha Muskat-Ottonel 11 %   17 years 5300 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



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**Rainfall 2023:** 786 hours  
**Sunshine 2023:** 2084 hours

## 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 | September 12 - September 22  
**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  
**Time on the Fine Yeast:** 3 month(s)  
**Bottling:** screw cap | Feb. 20, 2024 | 1656 x 0.75 l | Lot Number: L  
No5847/24

## Product Codes

**Prüfnummer:** No5847/24  
**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.