



WAGENTRISTL

# Weißer Vielfalt 2023

Qualitätswein, Regionswein

## Wine Description

Our "Weißer Vielfalt" is made from typical Austrian varieties. Grüner Veltliner, Müller - Thurgau, Muskateller and Co. make an invigorating, fresh white wine with multi-layered aroma.

## Tasting Notes

Light green-yellow; Inviting on the nose, grapey fruit, apples, ripe pears, citrus fruits and elderflower; fruity and light-footed on the palate with a fresh acid structure, very stimulating.

## Food Pairing


Ideal for light starters, salads and summer dishes A wonderful aperitif and summer wine

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	11.5 %
<b>Residual Sugar:</b>	2.7 g/l
<b>Acid:</b>	6 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>	Grüner Veltliner 46 % Müller-Thurgau 28 %   16 years 4700 liter/ha Gelber Muskateller 15 %   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>	



**Average Rainfall Per Vintage:** 673 mm  
**Rainfall 2023:** 786 hours  
**Sunshine 2023:** 2084 hours

## Harvest and Maturing

Some of the grapes for this wine are harvested and processed together (Grüner Veltliner and Müller-Thurgau) and others separately according to variety and origin (Gelbert Muskateller and Muscat-Ottonel). 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 fruitness and freshness the fermentation takes place in stainless steel at low temperature. After fermentation, the young wines are racked off the full yeast, blended 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 | 1422 x 0.75 L | Lot Number: L 01  
N05845/24

## Product Codes

**Prüfnummer:** N05845/24  
**EAN:** 9120041300523  
**EAN:** 9120041300530

## Winery

The Wagentristsl 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.