waldschütz
seit 1849

VILLAGE

FELS AM WAGRAM
WEISSBURGUNDER



Vintage	2024
Alcohol	13,5
Area	Wagram
Soil structure	100 % loess
Planting year	2016, 1997
Serving temperature	12 °C
Aging potential	2035
Container	0,75l

Food pairing Solid meals, venison, Asian cuisine, strong, hard cheese, desserts

Soil profile The terroir Schaflerberg with its mighty loess soils provides the best precondi-tions for a typical Weißer Burgunder of the Wagram area. The special south-eastward direction of this vineyard leads to a great temperature rise during the day, while the cool air of the nights makes for a rapid cool-down during sunset. This process benefits the development of all kinds of aromas in the grapes.

Tasting Notes Already while looking at this glass of wine the play of colours is impressing. A deep yellow with gold tinting can be spotted. The legs, which disappear only hesitantly from the rim, presage a rich wine. As regards smell, this wine re-minds one of dried meadow herbs paired with floral and multi-facetted full-ness. This wine convinces the taster with its elegant richness and its aromatic finish. Hazelnut aroma and a touch of caramel can be found. The Weißer Bur-gunder Reserve of the winery Waldschütz is richly complex on the palate. It does not only offer a delicate spice in taste but the finish lasts on the tongue for quite a while. A great wine with perfect storage potential!

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