waldschütz
seit 1849

SINGLE VINEYARD
# ANZENTHAL
# RIESLING




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|---|---|
| Vintage | 2024 |
| Alcohol | 13,5 |
| Area | Wagram |
| Soil structure | Löss, Donauschotter |
| Planting year | 1994 |
| Serving temperature | 10 °C |
| Aging potential | 2039 |
| Container | 0,75l |

**Food pairing** Kräftige, saftige Speisevariationen, beispielsweise geschmorte Kalbsbackerl in Sauce aber auch dunkles Fleisch als Steaks

**Soil profile** The Wagram Reserve Anzenthal Riesling from Weinhof Waldschütz is grown in the Anzenthal vineyard, which lies directly on the original edge of the Wagram. Millions of years ago, the Danube flowed through the Wagram Valley. As it did so, the river deposited Danube gravel, upon which the loess typical of the Wagram formed. The terraced, south-facing vineyard benefits from these soil conditions. All these factors – sunshine, the rich, nutrient-packed loess in the topsoil and the barren Danube gravel in the subsoil – make this Riesling so special: it is mineral yet delicately creamy!

**Tasting Notes** A brilliant, deep yellow with a golden sheen and a rich body lights up the taster's eyes. As the glass is swirled, a fragrance reminiscent of peaches rises to the connoisseur's nose. Embedded in exotic fruit notes and a delicate hint of acacia blossom honey, this wine captivates with its unmistakable charm. On the palate, the Riesling is astonishing, for alongside the peach notes also perceptible on the nose, one finds a pleasant minerality derived from the Danube river gravel. The creaminess, caused by the Wagram loess, lends this Riesling from Weinhof Waldschütz an unmistakable complexity and creamy finesse.

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