



WAGENTRISTL

Blaufränkisch Ried Kreidestein 2020

Leithaberg DAC, Riedenwein

Wine Description

For over a hundred years, lime has been mined in its purest form as chalk on the south-western slopes of the Leitha Mountains near Müllendorf. The dazzling white rock walls of the quarry can be seen from afar and are always fascinating to look at. Only a narrow stretch of forest separates the quarry from our vineyards in the Ried Kreidestein. The barren soil and the cooling influence of the forest ensure wines with a deep minerality and cool elegance.

Tasting Notes

Dark ruby garnet, deep core, violet reflections. Fine roasted notes, Liquorice, black wild berries, mineral, underlaid with candied orange zest. Complex, juicy, ripe blackberries, fresh structure, ripe tannins, mineral and persistent, red berry touch in the aftertaste.

Food Pairing


Excellent accompaniment to dark meat, pan-fried dishes and game. Younger vintages should be opened or decanted a few hours before consumption. We recommend a large red wine glass.

Wine Type:	still wine red dry
Alcohol:	13.5 %
Residual Sugar:	1 g/l
Acid:	5.8 g/l
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high
Optimum Drinking Year:	2023 - 2030

Vineyard

Vineyard Site:

The Ried Kreidestein is located in Müllendorf facing south-west, near the Müllendorf chalk quarry. The Ried Kreidestein has extremely barren Leitha limestone as its subsoil and is influenced by cooling forest.

Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Leithaberg DAC
Site:	Müllendorfer Ried Kreidestein 
Normal Classification:	Riedenwein
Site Type:	hillside
Varietal:	Blaufränkisch 8 years 2300 liter/ha
Geographical Orientation:	south west
Sea Level:	268 - 307 m



Soil: calcareous
sandy loam
limestone from Leitha

Weather / Climate

Climate: pannonic
Average Hours of Sun per 2102 hours
Vintage:
Average Rainfall Per Vintage: 673 mm

Harvest and Maturing

The selective harvest of the ripe, healthy grapes is carried out exclusively by hand. In the cellar, the grapes are destemmed and lightly crushed. The natural, alcoholic fermentation and maceration takes place in open vats and lasts two to three weeks. During this time, the mash is manually pushed down two to three times a day (pigeage) to extract the valuable ingredients (color, tannin) from the skins. Further maturation and natural malolactic fermentation takes place in small oak barrels. To ensure that the taste of our single vineyard wines is not dominated by oak flavors, we prefer to use used barrels, at least never more than a third new. We then let the young wine rest for as long as possible without any intervention (drawing off, sulfurization). After around 22 months of barrel aging, the individual barrels are blended and stored in stainless steel tanks until bottling. In order to preserve as much of the wine's original freshness and character as possible without "clouding" future enjoyment, this wine is only subjected to a light, clarifying filtration during bottling.

Harvest: handpicked | October 5
Grape Sorting: manual
Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: complete destemming | fermentation vat | 2 - 3 week(s)
Sulfur Added: yes
Maturing: small oak barrel | 500 L | new barrel | 22 month(s)
Bottling: natural cork | Aug. 30, 2022 | 642 x 0.75 L | Lot Number: L N21677/22

Product Codes

Prüfnummer: N21677/22
EAN: 9120041300509
EAN / carton 6: 9120041300516

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.