



WAGENTRISTL

Blaufränkisch Ried Reisbühl 2021

Leithaberg DAC, Riedenwein

Wine Description

The Reisbühl vineyard is one of the most valuable in the Leitha Mountains. In this particularly warm, wind-protected, south-eastern location, exceptional grapes ripen for this powerful and mineral Blaufränkisch.

Tasting Notes

Dark ruby garnet, violet reflections. Dark berry fruit, blackberries, ripe cherries, herbal spices, delicate hints of cloves, subtle roasted notes with dark mineral notes. Juicy, elegant, medium-weight but still gripping, tight-knit style, firm, well-integrated tannins, chalky-mineral undertone, shows good length.

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:	14 %
Residual Sugar:	1 g/l
Acid:	5.7 g/l
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high
Optimum Drinking Year:	2024 - 2031

Vineyard

Vineyard Site:

The name of the Ried Reisbühl goes back to the historical term "Reisbühel", meaning an area covered with brushwood (shrubs). The south-facing location is dominated by Leitha limestone.

Origin: Austria, Burgenland, Leithaberg, Kleinhöflein

Quality grade: Leithaberg DAC

Site: Kleinhöfleiner Ried Reisbühl 

Normal Classification: Riedenwein

Varietal: Blaufränkisch | 1 - 14 years
3200 liter/ha


Geographical Orientation: south east

Sea Level: 175 - 194 m

Soil: calcareous
clayey
loam
limestone from Leitha | sub soil



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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 stainless steel tanks and lasts three to four weeks. During this time, the mash is pumped over (remontage) two to four times a day to release 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 let the young wine rest for as long as possible without any intervention (racking, sulfurization). After around 22 months of barrel aging, the individual barrels are blended and stored in stainless steel tanks until bottling. In order to retain 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 stainless steel tank 3 - 4 week(s)
Sulfur Added:	yes
Maturing:	small oak barrel 500 L 22 month(s)
Bottling:	natural cork Aug. 28, 2023 624 x 0.75 l Lot Number: L N19828/23 natural cork Aug. 28, 2023 15 x 1.5 l Lot Number: L N19828/23

Product Codes

Prüfnummer:	N19828/23
EAN:	9120041300264
EAN / carton 6:	9120041300462

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.