



WAGENTRISTL

Cuvée Heulichin 2021

Qualitätswein, Regionswein

Wine Description

The community of Großhöflein was first mentioned in 1153. The former name "Heulichin", today represents our top wine, made from the best grapes and barrels of Blaufränkisch, Cabernet Sauvignon and Zweigelt.



Tasting Notes

Deep dark ruby garnet, opaque core, violet reflections. Mineral, dark berry confit, delicate nuances of oak, a hint of liquorice. Full-bodied, ripe cherry fruit, supporting tannins, a multi-faceted food companion with great potential for further development.

Food Pairing


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

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| Wine Type: | still wine red dry |
| Alcohol: | 13,5 % |
| Residual Sugar: | 1 g/l |
| Acid: | 5,3 g/l |
| Certificates: | vegan |
| Allergens: | sulfites |
| Drinking Temperature: | 16 - 18 °C |
| Aging Potential: | high |
| Optimum Drinking Year: | 2024 - 2031 |

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.


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| Origin: | Austria, Burgenland |
| Quality grade: | Qualitätswein |
| Site: | Burgenland  |
| Normal Classification: | Regionswein |
| Varietal: | Blaufränkisch 50 % 15 - 35 years 3500 liter/ha Cabernet Sauvignon 28 % 33 years 2400 liter/ha Zweigelt 22 % 20 - 31 years 5200 liter/ha |

Weather / Climate

| | |
|-----------------|----------|
| Climate: | pannonic |
|-----------------|----------|



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Average Hours of Sun per 2102 hours

Vintage:

Average Rainfall Per Vintage: 673 mm

Harvest and Maturing

The grapes for this wine are harvested separately by variety and location. The selective harvest of the ripe, healthy grapes is done 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 two 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 malolactic fermentation takes place in small oak barrels. We let the young wine rest for as long as possible without 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 | September 20 - October 5
Grape Sorting: manual
Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: complete destemming | stainless steel tank | 2 - 4 week(s)
Filter: filtered | coarse
Sulfur Added: yes
Maturing: 78 % | small oak barrel | 500 L | new barrel
22 % | small oak barrel | 500 L | used barrel | 22 month(s)
Bottling: natural cork | Aug. 28, 2023 | 1242 x 0.75 L | Lot Number: L N19829/23
natural cork | Aug. 28, 2023 | 6 x 3 L | Lot Number: L N19829/23

Product Codes

Prüfnummer: N19829/23
EAN: 9120041300035
EAN: 9120041300424

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.