



WAGENTRISTL

Cuvée Heulichin 2022

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.

Wine Type:	still wine red dry
Alcohol:	13,5 %
Residual Sugar:	1 g/l
Acid:	5,6 g/l
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high
Optimum Drinking Year:	2025 - 2032

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.


Origin:	Austria, Burgenland
Quality grade:	Qualitätswein
Site:	Burgenland 
Normal Classification:	Regionswein
Varietal:	Blaufränkisch 20 % 6 - 15 years 3300 liter/ha Cabernet Sauvignon 60 % 34 years 2500 liter/ha Zweigelt 20 % 21 - 22 years 6000 liter/ha

Weather / Climate

Climate:	pannonic
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Average Hours of Sun per Vintage:	2102 hours
Average Rainfall Per Vintage:	673 mm
Rainfall 2022:	421 hours
Sunshine 2022:	2179 hours

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 19 - 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:	40 % small oak barrel 500 L new barrel 60 % small oak barrel 500 L used barrel 22 month(s)
Bottling:	natural cork Aug. 21, 2024 1224 x 0.75 l Lot Number: L N19838/24 natural cork Aug. 21, 2024 30 x 1.5 l Lot Number: L N19838/24

Product Codes

Prüfnummer:	N19838/24
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.