



WAGENTRÜSTL

Blaufränkisch Ried Reisbühl 2020

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, orange zest, a hint of tobacco, undelined with dark minerals notes Juicy, elegant, tightly woven style, firm, well-integrated tannins, chalky-mineral, shows good length, delicate chocolate touch on the finish.

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:	5,4 g/l
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high
Optimum Drinking Year:	2023 - 2030

Vineyard


Vineyard Site:

Ried Reisbühl lies at the southeast-facing base of the Leithaberg between Groß- and Kleinhöflein. First documented in 1570, it is one of Burgenland's most historic vineyard sites. Sandy to loamy topsoil rich in limestone sits atop a stony subsoil, ensuring deep root penetration and a well-balanced water supply. This unique soil composition shapes powerful, structured wines with chalky minerality and subtle spice.

Origin:	Austria, Burgenland, Leithaberg, Kleinhöflein
Quality grade:	Leithaberg DAC
Site:	Kleinhöfleiner Ried Reisbühl 
Normal Classification:	Riedenwein
Varietal	Blaufränkisch 4 - 13 years 3500 liter/ha
Geographical Orientation:	south east
Sea Level:	175 - 194 m
Soil	calcareous 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. 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 6
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 new barrel 22 month(s)
Bottling	natural cork Aug. 30, 2022 642 x 0.75 L Lot Number: L N21676/22

Product Codes

Prüfnummer:	N21676/22
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.