



WAGENTRISTL

# Blaufränkisch Ried Kreidestein 2021

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

"Deep crimson garnet with violet reflections and a delicate ochre rim. Black forest berries, a hint of cherry and lingonberry, underlaid with tangerine zest and fine minerality. Juicy and powerful, yet with a cool impression; a core of red berries, mineral texture, and a subtle touch of chocolate on the finish. Lingers well on the palate – a complex food companion with great potential." tasted by Peter Moser, Falstaff

## Food Pairing

This Blaufränkisch pairs beautifully with hearty meat dishes or mushroom-based meals featuring deep roasted flavors. A particularly fitting recipe: braised beef roast with thyme, root vegetables, and red wine sauce – served with creamy polenta or crusty oven-baked bread. Younger vintages should be opened or decanted a few hours before enjoyment. We recommend a large red wine glass.

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	14.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.8 g/l
<b>Certificates:</b>	vegan
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 – 18 °C
<b>Aging Potential:</b>	high
<b>Optimum Drinking Year:</b>	2024 – 2031



## Award

**Vinous:** 95 points


## Vineyard


### Vineyard Site:

The Kreidestein vineyard lies on the sun-drenched southwest slopes of the Leithaberg near Müllendorf. Its subsoil consists of pure limestone, historically quarried as chalk for over 100 years – a geologically unique terroir. The barren, calcareous soils lend the wines pronounced minerality and refined elegance. The nearby forest brings cool nights and allows for a slow, even ripening of the grapes.

**Origin:** Austria, Burgenland, Leithaberg  
**Quality grade:** Leithaberg DAC

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<b>Site:</b>	Müllendorfer Ried Kreidestein 
<b>Normal Classification:</b>	Riedenwein
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Blaufränkisch   9 years 1800 liter/ha
<b>Geographical Orientation:</b>	south west
<b>Sea Level:</b>	268 - 307 m
<b>Soil:</b>	calcareous sandy loam limestone from Leitha

## Weather / Climate

<b>Climate:</b>	pannonic
<b>Average Hours of Sun per</b>	2102 hours
<b>Vintage:</b>	
<b>Average Rainfall Per Vintage:</b>	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.

<b>Harvest:</b>	handpicked   October 1
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	complete destemming   fermentation vat   2 - 3 week(s)
<b>Sulfur Added:</b>	yes
<b>Maturing:</b>	small oak barrel   300 L   used barrel   22 month(s)
<b>Bottling:</b>	natural cork   Aug. 28, 2023   366 x 0.75 L   Lot Number: L N19826/23 natural cork   Aug. 28, 2023   12 x 1.5 L   Lot Number: L N19826/23

## Product Codes

<b>Prüfnummer:</b>	N19826/23
<b>EAN:</b>	9120041300509
<b>EAN / carton 6:</b>	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.