




WAGENTRISTL

Blaufränkisch Ried Reisbühl 2021

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 loam limestone from Leitha sub soil



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.

Weather / Climate

Climate:	pannonic
Average Hours of Sun per	2102 hours
Vintage:	
Average Rainfall Per Vintage:	673 mm


Cellar

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
Sulfur Added:	yes
Mash Fermentation:	complete destemming stainless steel tank 3 - 4 week(s)
Maturing:	small oak barrel 500 L 22 month(s)



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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

Data

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

Awards

Falstaff: 94 points
Vinous: 94 points
Wein Guide: 96 points

Product Codes

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

Wine Description

Ried Reisbühl is one of the most historically significant vineyard sites in Kleinhöflein – first documented in 1570. Located at the foot of the Leitha Mountains with a southeast exposure, it combines limestone-rich, gravelly soils with a warm microclimate. Blaufränkisch from this site shows depth, density, and remarkable precision, carried by chalky minerality and dark spice. A wine of warmth, power, and firm structure.

Tasting Notes

Deep ruby garnet with violet reflections and a broader lightening at the rim. Subtly smoky and herbal-spicy dark berry fruit, black cherries, and a hint of nougat. Complex and juicy, with sweet blackberry jam, ripe tannins, and a mineral-salty finish; sour cherries linger on the aftertaste – a full-bodied companion at the table. Tasted by Peter Moser, Falstaff.

Food Pairing

A perfect match for game dishes, hearty beef, or robust vegetable dishes with roasted flavors. Especially recommended: venison loin cooked medium-rare, served with celeriac purée, lingonberry jus, and sautéed mushrooms. Younger vintages should be opened or decanted a few hours before enjoyment. We recommend a large red wine glass.

Winery

The Wagentristsl 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.