



WAGENTRISTL

# Cuvée Heulichin 2021

**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



## 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.

## Weather / Climate

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


## Cellar

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  
**Sulfur Added:** yes  
**Mash Fermentation:** complete destemming | stainless steel tank | 2 - 4 week(s)  
**Filter:** filtered | coarse  
**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



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## Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.3 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

## Product Codes

<b>Prüfnummer:</b>	N19829/23
<b>EAN:</b>	9120041300035
<b>EAN:</b>	9120041300424

## 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.

## 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.