



WAGENTRISTL

Blaufränkisch Ried Kreidestein 2022

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

Dark ruby garnet, deep core, violet reflections. Fine roasted notes, Liquorice, black wild berries, mineral, underlaid with candied orange zest. Complex, juicy, ripe blackberries, fresh structure, ripe tannins, mineral and persistent, red berry touch in the aftertaste.

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:	14 %
Residual Sugar:	0.7 g/l
Acid:	5.8 g/l
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high
Optimum Drinking Year:	2025 - 2032

Award

Weinguide Austria:	95 points
A la Carté:	95 points
Falstaff:	94 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
Site:	Müllendorfer Ried Kreidestein 
Normal Classification:	Riedenwein
Site Type:	hillside



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Varietal:	Blaufränkisch 10 years 2300 liter/ha
Geographical Orientation:	south west
Sea Level:	268 - 307 m
Soil:	calcareous sandy loam limestone from Leitha

Weather / Climate

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

Vintage description:

The 2022 vintage was characterized by a warm, dry spring and a hot summer with occasional heat waves. Thanks to timely rainfall in August, the vines were able to complete their ripening process well. The harvest began somewhat earlier than average and yielded healthy, aromatically concentrated grapes with good acidity. Especially in the higher elevations of the Leitha Mountains, balanced conditions were found for elegant, mineral wines. Overall, the 2022 vintage promises wines with finesse, aging potential, and regional expression.

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.

Harvest:	handpicked September 28
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming fermentation vat 2 - 3 week(s)
Sulfur Added:	yes
Maturing:	small oak barrel 225 L used barrel 22 month(s)
Bottling:	natural cork Aug. 21, 2024 564 x 0.75 L Lot Number: L N19836/24

Product Codes

Prüfnummer:	N19836/24
EAN:	9120041300509
EAN / carton 6:	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.