



WAGENTRISTL

# Blaufränkisch Ried Point 2022

Leithaberg DAC, Riedenwein

## Wine Description

The Ried Point vineyard stretches across the sunny southern slopes of the Leithagebirge near Großhöflein and has been documented as a distinguished site since 1570. On calcareous loamy soils with excellent water retention, delicate and extract-rich Blaufränkisch wines develop. The Blaufränkisch Ried Point 2022 presents itself cool and precise, characterized by bright red berry fruit, clear calcareous minerality, and a subtle, ethereal spiciness. Its clear structure and Burgundian tension reflect the unique expression of this historic terroir.



## Tasting Notes

Dark ruby garnet, violet reflections. Black cherry fruit with a hint of liquorice, cranberries, mineral, fine nougat tone, fresh orange zest. Firm, elegant, fresh berry fruit, red cherries, well-integrated tannins, salty and persistent, still seems very youthful, safe aging potential.

## 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.


<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	6.1 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>	2025 - 2032




## Vineyard

### Vineyard Site:

The Ried Point was first mentioned in documents in 1570. The name "Point" means "fenced in", and as a map from 1850 shows, it was originally an undivided vineyard that belonged to the Edelhof estate. The Ried Point is a south-facing vineyard in the warmest slope area of the Leitha Mountains with a total area of just 7.69 hectares and is located at an altitude of 198 to 213 meters above sea level. The Ried Point has sandy marl (clayey lime) made up of scree with a high water storage capacity. The soil is deep, the rootability is extremely good, the clay content is high at 30 percent and the lime content is medium to high at 15 to 35 percent. This makes the Ried Point ideal for growing Blaufränkisch.

<b>Origin:</b>	Austria, Burgenland, Leithaberg, Grosshöflein
<b>Quality grade:</b>	Leithaberg DAC
<b>Site:</b>	Großhöfleiner Ried Point 
<b>Normal Classification:</b>	Riedenwein
<b>Varietal:</b>	Blaufränkisch   32 years 2800 liter/ha

Weingut Wagentristschl | Rosengasse 2 | 7051 Grosshöflein | Austria

shop.wagentristschl.com/ |  | weingut@wagentristschl.com | www.facebook.com/weingut.wagentristschl | www.instagram.com/weingut\_wagentristschl/

<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	198 – 213 m
<b>Soil:</b>	brown earth   top soil calcareous clayey loam limestone from Leitha   sub soil

## 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
<b>Rainfall 2022:</b>	421 hours
<b>Sunshine 2022:</b>	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.

<b>Harvest:</b>	handpicked   September 28
<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>Filter:</b>	filtered   coarse
<b>Sulfur Added:</b>	yes
<b>Maturing:</b>	small oak barrel   500 L   22 month(s)
<b>Bottling:</b>	natural cork   Aug. 21, 2024   642 x 0.75 L   Lot Number: L N19835/24

## Product Codes

<b>Prüfnummer:</b>	N19835/24
<b>EAN:</b>	9120041300486
<b>EAN / carton 6:</b>	9120041300493

## Winery

The Wagentrisl 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.