



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.

Wine Type:	Still wine red dry
Alcohol:	13.5 %
Residual Sugar:	1 g/l
Acid:	6.1 g/l
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high
Optimum Drinking Year:	2025 - 2032

Award

A la Carté:	95 points
Weinguide Austria:	94 point
Falstaff:	93 points
Vinaria:	4 stars


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.



Weingut Wagentristsl | Rosengasse 2 | 7051 Grosshöflein | Austria

shop.wagentristsl.com/ |  | weingut@wagentristsl.com | www.facebook.com/weingut.wagentristsl | www.instagram.com/weingut_wagentristsl/

Origin:	Austria, Burgenland, Leithaberg, Grosshöflein
Quality grade:	Leithaberg DAC
Site:	Großhöfleiner Ried Point 
Normal Classification:	Riedenwein
Varietal	Blaufränkisch 32 years 2800 liter/ha
Geographical Orientation:	south east
Sea Level:	198 - 213 m
Soil	brown earth top soil calcareous clayey loam limestone from Leitha sub soil

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

Product Codes

Prüfnummer:	N19835/24
--------------------	-----------

Weingut Wagentristl | Rosengasse 2 | 7051 Grosshöflein | Austria

shop.wagentristl.com/  | weingut@wagentristl.com | www.facebook.com/weingut.wagentristl | www.instagram.com/weingut_wagentristl/

EAN: 9120041300486
EAN / carton 6: 9120041300493

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.