



WAGENTRISTL

Blaufränkisch Ried Reishühl 2022

Leithaberg DAC, Riedenwein

Wine Description

Ried Reishühl is one of Kleinhöflein's most historically significant vineyards – first documented in 1570. Facing southeast at the base of the Leithaberg, it combines calcareous, well-aerated soils with a warm microclimate. The 2022 Blaufränkisch is deep, dense yet precise, shaped by chalky minerality and dark spice. A wine of warmth, power, and firm structure.



Tasting Notes

Dark ruby garnet with a deep core, violet reflections, and a subtle lightening at the rim. Smoky notes of blackberry and sea buckthorn, with spicy tobacco nuances and a hint of minerality. Powerful and complex, with dark berry fruit, pronounced, supporting tannins, and a fresh, mineral finish – will benefit from bottle aging. 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.


Wine Type:	Still wine red dry
Alcohol:	13.5 %
Residual Sugar:	1 g/l
Acid:	6 g/l
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	16 – 18 °C
Aging Potential:	high
Optimum Drinking Year:	2025 – 2032




Vineyard

Vineyard Site:

Ried Reishühl 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.

Origin:	Austria, Burgenland, Leithaberg, Kleinhöflein
Quality grade:	Leithaberg DAC
Site:	Kleinhöfleiner Ried Reishühl 
Normal Classification:	Riedenwein
Varietal:	Blaufränkisch 6 – 15 years 3300 liter/ha
Geographical Orientation:	south east
Sea Level:	175 – 194 m

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Soil: calcareous
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 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 | September 28
Grape Sorting: manual
Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: complete destemming | stainless steel tank | 3 - 4 week(s)
Sulfur Added: yes
Maturing: small oak barrel | 500 L | 22 month(s)
Bottling: natural cork | Aug. 21, 2024 | 1218 x 0.75 L | Lot Number: L N19837/24
natural cork | Aug. 21, 2024 | 30 x 1.5 L | Lot Number: L N19837/24
natural cork | Aug. 21, 2024 | 3 x 3 L | Lot Number: L N19837/24

Product Codes

Prüfnummer: N19837/24
EAN: 9120041300264
EAN / carton 6: 9120041300462

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.