



WAGENTRISTL

# Cuvée Heulichin 2022

Qualitätswein, Regionswein

## Wine Description

Heulichin is our characterful cuvée of Blaufränkisch, Cabernet Sauvignon and Zweigelt – named after the historic name of Großhöflein, first recorded in 1153. The grapes come from top sites along the Leithagebirge, are hand-harvested and carefully matured in high-quality barrels. Dark fruit, spice and structure shape a complex, powerful wine with ageing potential. A clear commitment to origin, craftsmanship and tradition.

## Tasting Notes

Deep ruby garnet with violet reflections and subtle brightening at the rim. Fresh blackberry jam, black cherries, and a hint of herbal spice. Complex and juicy with dark berry fruit, firm, supporting tannins, mineral notes, a touch of nougat – a finely spiced food companion. Tasted by Peter Moser, Falstaff

## Food Pairing

A perfect match for game, lamb or braised beef – hearty dishes highlight the wine's structure. Recipe tip: Seared venison loin with celery purée and red wine jus. Serving suggestion: For young vintages, open or decant a few hours in advance and serve at 16–18 °C in 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>	5.6 g/l
<b>Certificates:</b>	vegan
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 – 18 °C
<b>Ageing Potential:</b>	high
<b>Optimum Drinking Year:</b>	2025 – 2032


## Award

Falstaff: 93 points

## Vineyard

### 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.

<b>Origin:</b>	Austria, Burgenland
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Burgenland 
<b>Normal Classification:</b>	Regionswein



<b>Varietal:</b>	Blaufränkisch 20 %   6 - 15 years 3300 liter/ha Cabernet Sauvignon 60 %   34 years 2500 liter/ha Zweigelt 20 %   21 - 22 years 6000 liter/ha
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## 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
<b>Vintage description:</b>	

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 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.

<b>Harvest:</b>	handpicked   September 19 - October 5
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	complete destemming   stainless steel tank   2 - 4 week(s)
<b>Filter:</b>	filtered   coarse
<b>Sulfur Added:</b>	yes
<b>Maturing:</b>	40 %   small oak barrel   500 L   new barrel 60 %   small oak barrel   500 L   used barrel   22 month(s)
<b>Bottling:</b>	natural cork   Aug. 21, 2024   1224 x 0.75 L   Lot Number: L N19838/24 natural cork   Aug. 21, 2024   30 x 1.5 L   Lot Number: L N19838/24

## Product Codes

<b>Prüfnummer:</b>	N19838/24
<b>EAN:</b>	9120041300035
<b>EAN:</b>	9120041300424

## 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.