



WAGENTRISTL

Cuvée vom Lehm 2022

Wine Description

The traditional Burgenland varieties, Blaufränkisch and Zweigelt, feel particularly comfortable on the calcareous clay (Lehm) soils around Großhöflein. This is also where the grapes for this fruity, spicy red wine grow, hence the name “vom Lehm”. This cuvée skilfully combines the spiciness and power of the Blaufränkisch with the charming fruit and juiciness of the Zweigelt. PS: In some years, a small proportion of Cabernet Sauvignon can provide a little international flair.

Tasting Notes

Deep dark ruby garnet, violet reflections, subtle brightening of the edges. Dark berry fruit, blackberries, some cassis, fine herbal spice, delicate hint of liquorice, a hint of chocolate. Full-bodied and tightly woven with velvety tannins, dark berries and some nougat, long-lasting. Enjoyable to drink and has ageing potential.

Food Pairing

Excellent accompaniment to dark meat, pan-fried dishes and game. We recommend a large universal or red wine glass

Wine Type:	Still wine red dry
Alcohol:	13,5 %
Residual Sugar:	1.1 g/l
Acid:	5,6 g/l
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	medium
Optimum Drinking Year:	2025 - 2030

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.

Origin:	Austria, Burgenland
Quality grade:	Qualitätswein
Site:	Burgenland 🇦🇹
Normal Classification:	Regionswein
Varietal:	Blaufränkisch 60 % 2 - 36 years 2200 - 4000 liter/ha Zweigelt 20 % 20 - 27 years 3800 - 6000 liter/ha Cabernet Sauvignon 20 % 34 years 2500 liter/ha



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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 grapes for this wine are harvested separately according to variety and origin. 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 two to three weeks. During this time, the mash is pumped over two to four times a day (remontage) to extract the valuable ingredients (color, tannin) from the skins. Further maturation and natural malolactic fermentation takes place in large and small oak barrels. After a year of barrel aging, the base wines are blended, clarified/filtered and stored in stainless steel tanks until bottling.

Harvest:	handpicked September 13 - October 5
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming stainless steel tank 2 - 3 week(s) temperature control: yes
Filter:	filtered fine
Sulfur Added:	yes
Maturing:	oak barrel 225 - 2600 L 12 month(s)
Bottling:	screw cap Aug. 23, 2024 2352 x 0.75 L Lot Number: L N20929/24

Product Codes

Prüfnummer:	N20929/24
EAN:	9120041300141
EAN / carton 6:	9120041300219

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.