



WAGENTRISTL

# Zweigelt 2022

## Wine Description

Our classic Zweigelt is always characterized by its excellent varietal character. Juicy fruit, silky tannins, and pleasant acidity make this wine a pure drinking pleasure.

## Tasting Notes

Dark ruby garnet with violet reflections. Hearty cherry fruit, plums, a hint of marzipan. On the palate, it's very juicy, medium-bodied with well-integrated, silky tannins and a pleasant acidity, with cherry fruit and a delicately spicy finish.

## Food Pairing


Zweigelt goes particularly well with hearty meat dishes, hearty pasta variations and mature cheese. It also unfolds its full aroma with snacks or spicy vegetable dishes.

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.3 g/l
<b>Certificates:</b>	vegan
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Aging Potential:</b>	medium
<b>Optimum Drinking Year:</b>	2024 - 2028

## 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>	Zweigelt   20 - 32 years 5400 liter/ha

## 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>	



Weingut Wagentristsl | Rosengasse 2 | 7051 Grosshöflein | Austria

shop.wagentristsl.com/ |  | weingut@wagentristsl.com | www.facebook.com/weingut.wagentristsl | www.instagram.com/weingut\_wagentristsl/

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 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 , alcoholic fermentation and maceration takes place in stainless steel tanks and lasts one to two weeks. During this time, the mash is pumped over two to four times a day (remontage) to release the valuable ingredients (color, tannin) from the skins. Further development and 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.

<b>Harvest:</b>	handpicked   September 13 - September 19
<b>Fermentation:</b>	partly spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	destemmed and squashed   Stems: 0 %   stainless steel tank   2 - 3 week(s)   26 - 30 °C
<b>Filter:</b>	filtered   fine
<b>Sulfur Added:</b>	yes
<b>Maturing:</b>	barrel   500 - 2600 L   12 month(s)
<b>Bottling:</b>	screw cap   April 11, 2024   Lot Number: L 01 N09854/24

## Product Codes

<b>Prüfnummer:</b>	N09854/24
<b>EAN:</b>	9120041300066
<b>EAN / carton 6:</b>	9120041300271

## 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.