



WAGENTRÜSTL

Blaufränkisch 2023

Leithaberg DAC, Regionswein

Wine Description

Our Blaufränkisch impresses with its strong fruitiness and complex aromas of dark berries and a fine spiciness. On the palate it is well structured, with a balanced acidity and gentle tannins. An expressive wine that perfectly showcases the style of the Leithaberg wines.



Tasting Notes

Crunchy cherry-chocolate aroma, vital, densely woven, mineral undertones, fine herbal spice, great fruit transparency, lots of bite, good length, stimulating (tasted by Uwe Schögl, Vinaria)

Food Pairing

This Blaufränkisch goes perfectly with hearty dishes such as grilled meat, game or beef in intense sauces. It also ideally complements braised or spicy stews, which underline its complexity and structure. The wine also shows its strengths with strong cheeses such as hard cheese or mature mountain cheese.

Wine Type:	Still wine red dry
Alcohol:	13 %
Residual Sugar:	1 g/l
Acid:	5.3 g/l
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	medium
Optimum Drinking Year:	2026 - 2029

Vineyard

Vineyard Site:


On the limestone and slate soils of the 2,995 hectare Leithaberg-DAC area, not only great white wines (Pinot Blanc, Chardonnay, Neuburger and Grüner Veltliner) but also top-class mineral Blaufränkisch wines thrive.

Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Leithaberg DAC
Site:	Leithaberg DAC 
Normal Classification:	Regionswein
Site Type:	hilly land
Varietal:	Blaufränkisch 3 - 35 years 2100 - 4000 liter/ha
Sea Level:	116 - 356 m
Soil:	limestone from Leitha slate loam



Weather / Climate

Weingut Wagentrüstl | Rosengasse 2 | 7051 Grosshöflein | Austria

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Climate:	pannonic
Average Hours of Sun per	2102 hours
Vintage:	
Average Rainfall Per Vintage:	673 mm
Rainfall 2023:	786 mm
Sunshine 2023:	2084 hours

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 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 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.

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	destemmed and squashed stainless steel tank 3 - 4 week(s) 30 - 32 °C
Filter:	filtered fine
Sulfur Added:	yes
Maturing:	40 % large wooden barrel 2000 L 12 month(s) 60 % small wooden barrel 500 L 12 month(s)
Bottling:	screw cap screw cap

Product Codes

Prüfnummer:	N09856/24
EAN:	9120041300134
EAN / carton 6:	9120041300226

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.