



WAGENTRISTL

Cuvée vom Lehm 2023

Qualitätswein, Gebietswein

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, Syrah and Merlot can provide a little international flair.

Tasting Notes

Deep dark ruby garnet, violet reflections, subtle brightening of the edges. Dark berry fruit, blackberries, some cassia, 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


Our Cuvée vom Lehm pairs beautifully with savory meat dishes, braised vegetables or rich vegetarian cuisine. Recipe idea: try a classic Boeuf Bourguignon with red-wine jus reduction – its deep flavors match perfectly with the wine’s cherry and pepper notes.

Wine Type:	Still wine red dry
Alcohol:	13 %
Residual Sugar:	1.7 g/l
Acid:	5.3 g/l
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Ageing Potential:	medium
Optimum Drinking Year:	2026 - 2031

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:	Gebietswein
Varietal:	Blaufränkisch 48 % 3 - 37 years Zweigelt 45 % 21 - 28 years Cabernet Sauvignon 4 % 35 years Syrah 2 % Merlot 1 % 6 years



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Weather / Climate

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

Vintage description:

The 2023 vintage began with a cool, rainy spring, which ensured slow, even development of the vines. The summer was moderately warm with sufficient moisture, largely avoiding drought stress. A sunny, stable autumn enabled a late, selective harvest under ideal conditions. The grapes presented themselves aromatically, freshly, and perfectly balanced. 2023 is considered a classic, very harmonious vintage with clear fruit and elegant structure.

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
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming stainless steel tank 2 - 3 week(s)
Filter:	filtered fine
Sulfur Added:	yes
Maturing:	oak barrel 225 - 2600 L 12 month(s)
Bottling:	screw cap May 5, 2025 Lot Number: L N17382/25

Product Codes

Prüfnummer:	N17382/25
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.