



WAGENTRISTL

Rosa Sprudl 2023

Wine Description

"The cheerful, uncomplicated Mamsell from Wagentristl. Every rendezvous with the amusing lady in pink is a fruity, sparkling pleasure."

Tasting Notes

Tempting candy pink. The scent is intensely fruity, wild strawberries, raspberries and candied lemon peel, mouthwatering even in the nose. On the palate again this has intense fruit, balanced sweetness and invigorating acidity, delicate perlage, wonderful fruity sweetness in the finish, simply fun!

Food Pairing

This fresh, fruity sparkling wine is a wonderful summer wine, but also works excellent as an aperitif or as a base for wine cocktails.

Wine Type:	Sparkling wine rose dry
Alcohol:	12.5 %
Residual Sugar:	10.7 g/l
Acid:	5.9 g/l
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	small
Optimum Drinking Year:	2024 - 2025

Vineyard

Origin:	Austria
Quality grade:	Österreichischer Schaumwein
Site:	Österreich 🇦🇹
Varietal:	Zweigelt 21 - 28 years

Weather / Climate


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.



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Harvest and Maturing

The base wine for Rosa Sprudl is made from juice extracted from our estate Zweigelt. The healthy, ripe grapes are picked exclusively by hand. In the cellar, the grapes are destemmed and lightly crushed. After a few hours on the skins, a part of the fresh must is drawn off from the mash tanks. The aromatic must obtained in this way is naturally clarified by settling (sedimentation). To preserve a maximum of fruitness and freshness the fermentation takes place in stainless steel at low temperature. Before the end of fermentation, this is interrupted by intensive cooling and filtration, so we get a subtle sweetness. The young wine is stored cooled in stainless steel tanks until bottling. During bottling, carbon dioxide is added to the base wine, so we get a fresh, fruity sparkling wine with natural sweetness.

Harvest:	handpicked September 20
Malolactic Fermentation:	no
Fermentation:	stainless steel tank 16 - 18 °C Fermentation Stop: By cooling
Skin Contact:	6 - 12 hour(s)
Filter:	filtered sterile
Sulfur Added:	yes
Maturing:	steel tank
Bottling:	screw cap 1770 x 0.75 L Lot Number: L 24/01

Product Codes

EAN:	9120041300172
EAN / carton 6:	9120041300431

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.