




WAGENTRISTL

# Rosé 2023

<b>Origin:</b>	Austria, Burgenland
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Burgenland 
<b>Normal Classification:</b>	Regionswein
<b>Varietal:</b>	Blaufränkisch 81 %   17 - 37 years Cabernet Sauvignon 10 %   35 years Syrah 7 % Merlot 2 %   5 years



## 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.

## 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 2023:</b>	786 hours
<b>Sunshine 2023:</b>	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.


## Cellar

The base wines for the rosé are obtained partly through direct pressing (Blaufränkisch) and partly through the saignée method (Syrah). The grapes are harvested and processed separately by variety and vineyard site. The selective picking of ripe, healthy grapes is carried out exclusively by hand. In the cellar, the grapes are destemmed and gently crushed. After a few hours of skin contact, the fresh must is either pressed or drawn off from the mash. The must obtained in this way is naturally clarified by sedimentation. Fermentation takes place under controlled cooling to preserve the fruit. After fermentation, the young base wines are racked off the gross lees, blended, and allowed to rest on the fine lees for about two months. The wine is then clarified/filtered and prepared for bottling.

<b>Harvest:</b>	handpicked   September 27 - October 5
<b>Malolactic Fermentation:</b>	no
<b>Sulfur Added:</b>	yes
<b>Skin Contact:</b>	6 - 12 hour(s)
<b>Fermentation:</b>	selected yeast stainless steel tank   18 - 20 °C
<b>Maturing:</b>	stainless steel tank
<b>Time on the Fine Yeast:</b>	3 month(s)



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**Bottling:** screw cap | April 11, 2024 | 1704 x 0.75 L | Lot Number: L 01  
N05848/24

## Data

**Wine Type:** Still wine | rose | dry  
**Alcohol:** 13.5 %  
**Residual Sugar:** 5.7 g/l  
**Acid:** 6.8 g/l  
**Certificates:** vegan  
**Allergens:** sulfites  
**Drinking Temperature:** 8 - 12 °C  
**Aging Potential:** small  
**Optimum Drinking Year:** 2024 - 2026

## Product Codes

**Prüfnummer:** N05848/24  
**EAN:** 9120041300110  
**EAN:** 9120041300301

## Wine Description

Our rosé is made primarily from Blaufränkisch grapes. It is enjoying increasing popularity thanks to its freshness, fruity, spicy aromas and stimulating color.

## Tasting Notes

The color is light pink. The bouquet is fresh and stimulatingly spicy with aromas of red berries. On the palate it is rich, playful, fruity and spicy with refreshing acidity.

## Food Pairing

A wine for spring and summer, but can also enrich the whole year, especially with Mediterranean dishes and grilled fish and white meat

## 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.