




WAGENTRISTL

# Zweigelt 2023

<b>Origin:</b>	Austria, Burgenland
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Burgenland 
<b>Normal Classification:</b>	Regionswein
<b>Varietal:</b>	Zweigelt   21 - 28 years 4300 liter/ha



## 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 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 20 - September 22
<b>Fermentation:</b>	partly spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	yes
<b>Mash Fermentation:</b>	destemmed and squashed   stainless steel tank   1 - 2 week(s)   26 - 30 °C
<b>Filter:</b>	filtered   fine
<b>Maturing:</b>	barrel   500 - 2600 L   12 month(s)
<b>Bottling:</b>	screw cap   March 12, 2025   Lot Number: L 01 N09943/25

## Data



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<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	1.2 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>	2025 - 2029

## Product Codes

<b>Prüfnummer:</b>	N09943/25
<b>EAN:</b>	9120041300066
<b>EAN / carton 6:</b>	9120041300271

## 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 is a true all-rounder: whether with schnitzel, juicy beef roulades, or a hearty snack – it feels at home everywhere. With its fruity character and smooth tannins, it really puts you in a good mood, especially when served slightly chilled in the summer. Drinking pleasure guaranteed!

## Winery

The Wagentristsl 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.