



WAGENTRISTL

Zweigelt 2023

Qualitätswein, Regionswein

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!

Wine Type:	Still wine red dry
Alcohol:	13 %
Residual Sugar:	1.2 g/l
Acid:	5.3 g/l
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	medium
Optimum Drinking Year:	2025 - 2029

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:	Regionswein
Varietal	Zweigelt 21 - 28 years 4300 liter/ha

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



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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 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.

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

Product Codes

Prüfnummer:	N09943/25
EAN:	9120041300066
EAN / carton 6:	9120041300271

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.