



WAGENTRISTL

# Cuvée vom Lehm 2024

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.


<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	1.7 g/l
<b>Acid:</b>	5.6 g/l
<b>Certificates:</b>	vegan
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Ageing Potential:</b>	medium
<b>Optimum Drinking Year:</b>	2027 - 2032



## 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.

<b>Origin:</b>	Austria, Burgenland
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Burgenland 
<b>Normal Classification:</b>	Gebietswein
<b>Varietal</b>	Blaufränkisch 56 %   4 - 38 years Zweigelt 42 %   22 - 29 years Cabernet Sauvignon 2 %   36 years

## Weather / Climate

Weingut Wagentristsl | Rosengasse 2 | 7051 Grosshöflein | Austria

shop.wagentristsl.com/  | weingut@wagentristsl.com | www.facebook.com/weingut.wagentristsl | www.instagram.com/weingut\_wagentristsl/

<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 2024:</b>	770 hours
<b>Sunshine 2024:</b>	2201 hours

## 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.

<b>Harvest</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation</b>	complete destemming   stainless steel tank   2 - 3 week(s)
<b>Filter</b>	filtered   fine
<b>Sulfur Added:</b>	yes
<b>Maturing</b>	oak barrel   225 - 2600 L   12 month(s)
<b>Bottling</b>	screw cap

## Product Codes

<b>Prüfnummer:</b>	N17382/25
<b>EAN:</b>	9120041300141
<b>EAN / carton 6:</b>	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.