



WAGENTRISTL

Rosé 2024

Qualitätswein, Regionswein

Wine Description

Our Rosé is mainly crafted from Blaufränkisch grapes and shows freshness, juiciness and character. Red berries, a touch of spice and its vibrant color make it the perfect choice for warm days and light dishes. Clear in style, lively in expression – easygoing yet refined. A wine made for pure enjoyment.

Tasting Notes

"Pale pink in the glass, with red berries, a touch of cherry and subtle herbal spice on the nose. Juicy, fruity and focused on the palate, with crisp acidity and a chalky texture. Cool, precise and driven by a mineral core into a citrus-toned finish. A rosé with personality – vibrant, clean and seriously drinkable."

Food Pairing

Perfect with Mediterranean dishes, grilled fish or light meats – a wine for spring, summer and beyond. Recipe tip: Pan-seared shrimp with lemon herb butter and Mediterranean vegetables. Serving suggestion: Serve well chilled at 8–10 °C in a white wine glass to highlight its freshness and aromatics.

Wine Type:	Still wine rose dry
Alcohol:	13 %
Residual Sugar:	2.1 g/l
Acid:	6.6 g/l
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	8 – 12 °C
Aging Potential:	small
Optimum Drinking Year:	2025 – 2027

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:	Blaufränkisch 88 % Cabernet Sauvignon 9 % Zweigelt 3 %

Weather / Climate

Climate:	pannonic
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Average Hours of Sun per 2102 hours

Vintage:

Average Rainfall Per Vintage: 673 mm

Harvest and Maturing

The base wine for the rosé is made from juice extraction (saignée). The grapes are harvested and processed 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. After a few hours on the skins, a part of the fresh must is racked off from the mash tanks. The 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. After fermentation, the young wines are racked off the full yeast, blended and allowed to rest on the fine yeast for around three months. The wine is then clarified/filtered and prepared for bottling.

Harvest: handpicked | August 28 - September 23

Malolactic Fermentation: no

Fermentation: selected yeast
stainless steel tank | 18 - 20 °C

Sulfur Added: yes

Maturing: stainless steel tank

Bottling: screw cap | March 11, 2025 | Lot Number: L 01 No6757/25

Product Codes

Prüfnummer: No6757/25

EAN: 9120041300110

EAN: 9120041300301

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.