



WAGENTRISTL

# Zweigelt 2024

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!

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	1.3 g/l
<b>Acid:</b>	5.5 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>	2026 - 2030

## 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>	Regionswein
<b>Varietal</b>	Zweigelt   22 - 29 years 4300 liter/ha

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



Weingut Wagentristsl | Rosengasse 2 | 7051 Grosshöflein | Austria

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

## 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.

<b>Harvest</b>	handpicked
<b>Fermentation:</b>	partly spontaneous
<b>Malolactic Fermentation:</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>Sulfur Added:</b>	yes
<b>Maturing</b>	barrel   500 - 2600 L   12 month(s)
<b>Bottling</b>	screw cap   Feb. 25, 2026

## Product Codes

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