



WAGENTRISTL

Rosé 2025

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.



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.

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| Wine Type: | Still wine rose dry |
| Alcohol: | 12.5 % |
| Residual Sugar: | 1.8 g/l |
| Acid: | 6.8 g/l |
| Certificates: | vegan |
| Allergens: | sulfites |
| Drinking Temperature: | 8 - 12 °C |
| Aging Potential: | small |
| Optimum Drinking Year: | 2026 - 2028 |

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.


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| Origin: | Austria, Burgenland |
| Quality grade: | Qualitätswein |
| Site: | Burgenland  |
| Normal Classification: | Regionswein |
| Varietal | Blaufränkisch 92 % 22 years 4100 liter/ha Syrah 8 % 33 years 3700 liter/ha |

Weather / Climate

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| Climate: | pannonic |
| Average Hours of Sun per | 2102 hours |
| Vintage: | |
| Average Rainfall Per Vintage: | 673 mm |
| Rainfall 2025: | 650 hours |
| Sunshine 2025: | 2089 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 base wines for the rosé are obtained partly through direct pressing (Blaufränkisch) and partly through the saignée method (Syrah). The grapes are harvested and processed separately by variety and vineyard site. The selective picking of ripe, healthy grapes is carried out exclusively by hand. In the cellar, the grapes are destemmed and gently crushed. After a few hours of skin contact, the fresh must is either pressed or drawn off from the mash. The must obtained in this way is naturally clarified by sedimentation. Fermentation takes place under controlled cooling to preserve the fruit. After fermentation, the young base wines are racked off the gross lees, blended, and allowed to rest on the fine lees for about two months. The wine is then clarified/filtered and prepared for bottling.

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| Harvest | handpicked September 21 - October 2 |
| Malolactic Fermentation: | no |
| Fermentation | selected yeast stainless steel tank 18 - 20 °C |
| Skin Contact | 2 - 24 hour(s) |
| Sulfur Added: | yes |
| Maturing | stainless steel tank |
| Bottling | screw cap Feb. 25, 2026 Lot Number: L 01 No8061/26 |

Product Codes

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| Prüfnummer: | No8061/26 |
| EAN: | 9120041300110 |
| EAN: | 9120041300301 |

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.