



# IBY

BURGENLAND  HORITSCHON

## Chevalier Blaufränkisch 2017

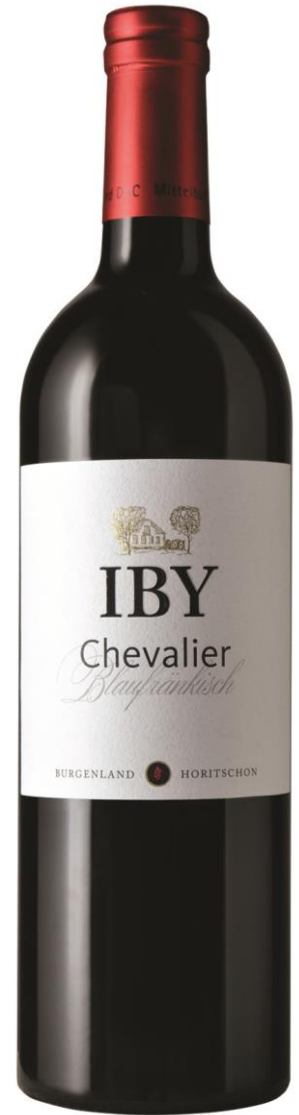
<b>Wine:</b>	Chevalier Blaufränkisch
<b>Vintage:</b>	2017
<b>Region:</b>	Mittelburgenland DAC Reserve
<b>Origin:</b>	Horitschon
<b>Type:</b>	Blaufränkisch
<b>Location:</b>	Hochäcker, Gfanger, Dürrau
<b>Age of wines:</b>	over 33 years
<b>Soil type:</b>	Pseudogley/ Braunerde
<b>Sea level:</b>	240-270m
<b>Harvest time:</b>	end October
<b>Yield/stick:</b>	5-7 grapes

**Vinification and aging:** The grapes are hand-picked. The traditional mash fermentation takes place by means of its own yeast and lasts between 10-14 days. The biological acid degradation takes place in a wooden barrel. After 6 months of storage on the fine yeast, the wine is stored in a wooden barrel up to 18 months.

**Drinks:** 2019– 2035, when stored optimally  
**Drinking recommendation:** 16-18 °C  
**Food recommendation:** wild, beef, steak and poultry dishes

**Analytical data:** Alcohol: 13,5 % vol  
Residual sugar: 1,6 g/l  
Acid: 6,0 g/l  
Sugar free extract: 34,6 g/l  
**Filling:** April 2019

**Tasting notes:** Sparkling, dark ruby garnet with a very dark core, violet, youthful purple reflections on the glass reveal a high extract content. Clean, typical Blaufränkisch nose with soft echoes of dark berries. Dry with a mild acidity, good body with wonderful richness. Blackberries and cherries on the palate as well as echoes of coffee and chocolate. Perfectly integrated wood as a result of skilled ageing in barrels, very ripe and soft tannin give the wine a long, harmonious departure. Blaufränkisch with a noble style, matured in barrels.



Enjoyable moments with this unique wine wishes Family Iby  
**Yours BioVintner Anton M. and Eva Maria Iby**

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