



IBY

BURGENLAND



HORITSCHON

Hochäcker Blaufränkisch 2017

Wine:	Hochäcker Blaufränkisch
Vintage:	2017
Region:	Mittelburgenland DAC
Origin:	Horitschon
Type:	Blaufränkisch
Location:	Hochäcker
Age of wines:	over 20 years
Soil type:	Pseudogley/ Braunerde
Sea level:	200-240m
Harvest time:	Beginning to mid October
Yield/stick:	7-8 grapes

Vinification and aging: The grapes are hand-picked. The traditional mash fermentation takes place by means of its own yeast and lasts between 6 to 10 days. The biological acid degradation takes place in a wooden barrel. After 4 months of storage on the fine yeast, the wine is stored in a wooden barrel up to 16 months.

Drinks: 2019 – 2029, when stored optimally
Drinking recommendation: 16-18 °C

Food recommendation: wild, beef, steak and wild poultry dishes

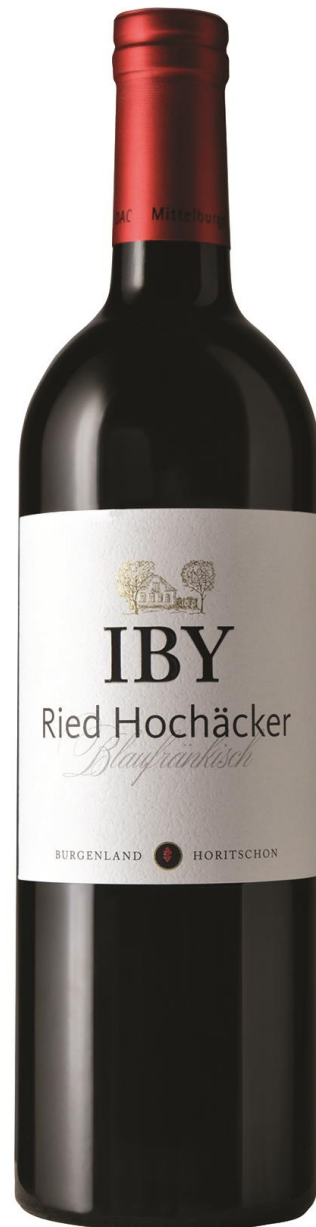
Analytical data: Alcohol: 13,5 % vol
Residual sugar: 1,0 g/l
Acid: 5,9 g/l
Sugar free extract: 31,0 g/l

Filling: December 2018 Quantity: 15.000 bottles

Tasting notes:

Dark ruby garnet with a violet rim, dark core and teardrops on the glass are evidence of a high degree of ripeness and a high extract. Very clean, clear fruit with pronounced aromas of fully ripe bigarreau cherries and shades of dark berries. Dry with a mild acidity, very ripe tannin, very full-bodied and rich. Harmonious and long departure with a pleasant conclusion. Typical Blaufränkisch of the highest quality, traditionally matured.

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



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