



**IBY**  
organic

HORITSCHON  BURGENLAND

*... wir leben Blaufränkisch!*

## Ried Hochäcker Blaufränkisch

Wine:	Ried Hochäcker Blaufränkisch Mittelburgenland DAC Reserve
Vintage:	2022
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:	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 12 months.

**Drinks:** 2024 – 2038, 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: 1,4 g/l  
 Acid: 5,3 g/l  
 Sugar free extract: 28,8 g/l

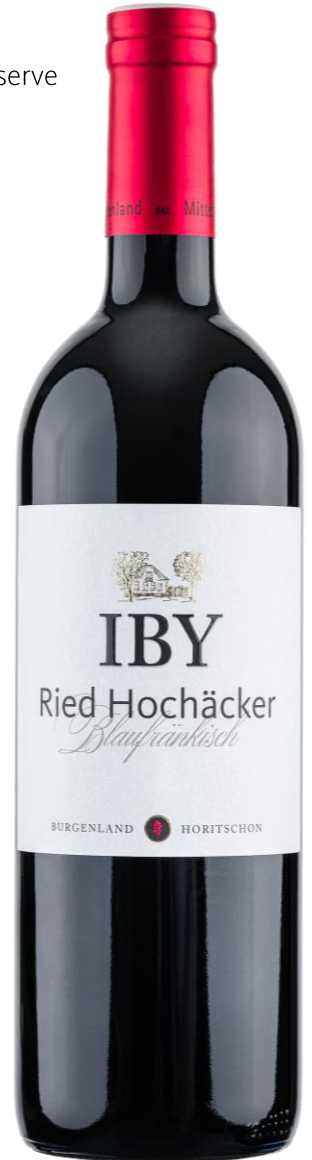
**Filling:** Dezember 2023

### 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 sour 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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