



**IBY**<sup>®</sup>  
organic

HORITSCHON  BURGENLAND

## Big Blend

Wine:	Big Blend
Vintage:	2022
Region:	Burgenland
Origin:	Horitschon
Type:	Zweigelt, Merlot
Location:	Hochäcker, Gfanger
Age of wines:	15-25 years
Soil type:	Pseudogley/ Braunerde
Sea level:	250-270m
Harvest time:	Mid October
Yield/stick:	6-8 grapes

**Vinification and aging:** The grapes are hand picked. The traditional mash fermentation takes place by means of its own yeast and lasts between 7-10 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 16 months.

**Drinks:** 2023 – 2033, when stored optimally  
**Drinking recommendation:** 16-18 °C  
**Food recommendation:** for versatile dishes

**Analytical data:** Alcohol: 13,5 % vol  
Residual sugar: 1,0 g/l  
Acid: 5,1 g/l  
Sugar free extract: 27,4 g/l

**Filling:** August 2024

### Tasting notes:

Dark ruby garnet with hints of violet on the edges. Distinctive cherry fruit, wood aromas of chocolate and vanilla, very fruity and inviting dry, very mild acid, elegant silky stylistics with great abundance and noble extracts. Pronounced cherry with an echo of dark berries and an unobtrusive hint of chocolate-mocha. Dry, mildly acidic, elegantly silky style with an amazing fullness and noble sweet extract. On the palate juicy, full of sweet cherry fruit, fine spices. Long finish with ripe juicy tannins and exceptional balance. A successful cuvée paired with charming feminine fruit and masculine strong body. Lingering finish with ripe juicy tannins and an exceptional balance.

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



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