



HORITSCHON



BURGENLAND

Rosé Blaufränkisch

Wine:	Rosé Blaufränkisch
Vintage:	2021
Region:	Burgenland
Origin:	Horitschon
Type:	Blaufränkisch
Location:	Dürrau
Age of wines:	20-30 years
Soil type:	Pseudogley/Braunerde
Sea Level:	230-270m
Harvest time:	Beginning 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 selection and lasts between 6 to 8 hours. After 2 months of storage on the fine yeast, the wine is stored for up to 2 months in the steel tank and then filled
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Drinks:	2022 – 2024, when stored optimally
Drinking recommendation:	6-8 °C

Food recommendation:	meat and fish dishes, as well as poultry
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Analytical data:	Alcohol: 13,0 % vol Residual sugar: 7,2 g/l Acid: 7,1 g/l Sugar free extract: 19,6 g/l
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Filling:	February 2022 Quantity: 7.700 bottles
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Tasting Notes:

A fresh, spirited rosé from Austria! With a radiant, clear salmon rosé, the Blaufränkisch Rosé presents itself in the glass and convinces with a profound but fresh bouquet in the nose. A scent of berry fruit, strawberries and raspberries. Its slightly sweet character is characterized by a fine acid, which elegantly refreshes the palate. You can feel the clear flavor of this wine. The fruit is very appealing harmonious, the tannins are reserved, but present. It is a very fresh and sparkling wine with full round fruit on the palate and an incredibly elegant finish.

Enjoyable moments with this unique wine wishes Family Iby

Yours BioVintner Anton M. and Eva Maria Iby



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