



IBY[®]
organic

HORITSCHON  BURGENLAND

Zweigelt Reserve

Wine:	Zweigelt Reserve
Vintage:	2020
Region:	Burgenland
Origin:	Horitschon
Type:	Zweigelt
Location:	Gfanger
Age of wines:	35 years
Soil type:	Pseudogley/ Braunerde
Sea level:	240-280m
Harvest time:	end September
Yield/stick:	6 - 7 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 7-10 days. The biological acid degradation takes place in a wooden barrel. After 4-6 months of storage on the fine yeast, the wine is stored in a wooden barrel up to 16 months.

Drinks: 2022 – 2033, when stored optimally

Drinking recommendation: 16-18 °C

Food recommendation: pizza, pasta, meat dishes

Analytical data: Alcohol: 13,5% vol
Residual sugar: 1,0 g/l
Acid: 5,1 g/l
Sugar free extract: 27,9 g/l

Filling: February 2022 Quantity: 2.700 bottles

Tasting notes:

Dark ruby garnet with purple reflections, a heavy core with a violet rim as a sign of youth. Clear church windows on the glass reveal a high extract content. Clean nose with discreet echoes of cherry, which are typical of this variety, and young fruit aromas.

Dry with a mild acidity, very soft tannin and very full-bodied. The departure is soft, harmonious and lasts a convincing length of time. Rich Zweigelt, traditionally matured.

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

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