



HORITSCHON



BURGENLAND

## Blaufränkisch Classic

Wine:	Blaufränkisch Classic
Vintage:	2019
Region:	Burgenland
Origin:	Horitschon
Type:	Blaufränkisch
Location:	Dürrau, Hochäcker, Gfanger, Kirchholz
Age of wines:	3-20 years
Soil type:	Pseudogley/ Braunerde
Sea level:	200-270m
Harvest time:	End September
Yield/stick:	9-10 grapes

**Vinification and aging:** The grapes are hand-picked.  
The traditional mash fermentation takes place by means of its own yeast and lasts between 5-7 days.  
After 4-6 months of storage on the fine yeast, the wine is stored in wooden barrel up to 12 months.

**Drinks:** 2021 - 2028, when stored optimally

**Drinking recommendation:** 16-18 °C

**Food recommendation:** meat dishes

**Analytical data:** Alcohol: 13,5 % vol  
Residual sugar: 1,7 g/l  
Acid: 5,4 g/l  
Sugar free extract: 29,5 g/l

**Filling:** July 2021                      Quantity: 60.000 bottles

### Tasting notes:

Radiant, dark ruby garnet color with purple rim, showing the youth of the wine and demonstrating the high extract from fully ripened grapes. High extract content from well ripened grapes. Pronounced fruit of sour cherries and blackberries. Dry in style with mild acidity and juicy tannins. Inviting you to drink. A long harmonious finish. A typical representative of local Blaufränkisch finished in the traditional style.

Enjoyable moments with this unique wine wishes Family Iby

**Yours BioVintner Anton M. and Eva Maria Iby**



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