



# IBY

BURGENLAND



HORITSCHON

## Vin Anton 2017

<b>Wine:</b>	Vin Anton
<b>Vintage:</b>	2017
<b>Region:</b>	Burgenland
<b>Origin:</b>	Horitschon
<b>Type:</b>	Blaufränkisch, Merlot
<b>Age of wines:</b>	Blaufränkisch over 30 years Merlot over 20 years
<b>Location:</b>	Dürrau, Hochäcker, Gfanger, Rager
<b>Soil type:</b>	Pseudogley/ Braunerde
<b>Sea level:</b>	200-270m
<b>Harvet time:</b>	mid October
<b>Yield/stick:</b>	5-6 grapes

**Vinification and aging:** The grapes are hand-picked. The traditional mash fermentation takes place by means of its own yeast and lasts 14 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:** 2019 - 2034, when stored optimally  
**Drinking recommendation:** 16-18 °C  
**Food recommendation:** wild, meat dishes, pasta

**Analytical data:** Alcohol: 14,0 % vol  
Residual sugar: 1,2 g/l  
Acid: 6,1 g/l  
Sugar free extract: 32,6 g/l

**Filling:** August 2019      **Quantity:** 5.000 bottles

**Tasting notes:** Radiant, dark ruby-garnet appearance. Young, violet purple reflections on the rim with long lasting legs on the glass are the indication of the high extract content. Clean, typical Blaufränkisch, Merlot nose of ripe heart cherries with shades of delicate darkberry flavours. Dry in style with a rich and balanced body and a noble multilayered fruit aroma. Blackberries and sour cherries on the palate with nuances of coffee and chocolate. Perfectly integrated wood notes from the expertly applied use of the Barrique. Matured and soft tannins give this wine a harmonious finish. Blaufränkisch in this most noble form finished in Barrique.



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

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