



HORITSCHON



BURGENLAND

## Vin Anton

Wine:	Vin Anton
Vintage:	2019
Region:	Burgenland
Origin:	Horitschon
Type:	Blaufränkisch, Merlot
Age of wines:	Blaufränkisch over 30 years Merlot over 20 years
Location:	Dürrau, Hochäcker, Gfanger, Rager
Soil type:	Pseudogley/ Braunerde
Sea level:	200-270m
Harvest time:	mid October
Yield/stick:	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.
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Drinks:	2022 - 2034, when stored optimally
Drinking recommendation:	16-18 °C
Food recommendation:	wild, meat dishes, pasta

Analytical data:	Alcohol: 13,5 % vol Residual sugar: 1,2 g/l Acid: 6,0 g/l Sugar free extract: 31,6 g/l
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Filling:	August 2021	Quantity: 3.300 bottles
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### 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 dark berry 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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