



HORITSCHON



BURGENLAND

Zweigelt Classic

Wine:	Zweigelt Classic
Vintage:	2021
Region:	Burgenland
Origin:	Horitschon
Type:	Zweigelt
Location:	Gfanger
Age of wines:	3-18 years
Soil type:	Pseudogley/Braunerde
Sea Level:	250-270m
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 selection and lasts between 5 to 7 hours. After 4-6 months of storage on the fine yeast, the wine is stored for up to 2 months in the steel tank and then filled

Drinks: 2023 – 2030, when stored optimally
Drinking recommendation: 16-18 °C

Food recommendation: pizza, pasta, meat dishes

Analytical data: Alcohol: 13,0 % vol
Residual sugar: 1,1 g/l
Acid: 5,0 g/l
Sugar free extract: 28,1 g/l

Filling: Quantity: 11.000 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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