



## Blaufränkisch Classic

Wine: Blaufränkisch Classic

Vintage:2022Region:BurgenlandOrigin:HoritschonType:Blaufränkisch

Location: Dürrau, Hochäcker, Gfanger, Kirchholz

Age of wines: 3-20 years

Soil type: Pseudogley/ Braunerde

Sea level:200-270mHarvest time:End SeptemberYield/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:** 2024 - 2032, when stored optimally

Drinking recommendation: 16-18 °C

Food recommendation: meat dishes

Analytical data: Alcohol: 13,0 % vol

Residual sugar: 1,2 g/l

Acid: 5,2 g/l

Dry extract: 29,2 g/l

Filling: September 2023

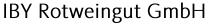
## Tasting notes:

Radiant, dark ruby garnet colour 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







A-7312 Horitschon, Am Blaufränkischweg 3 +43 261042292 +43 664 920 1478 ATU 61687669, weingut@iby.at www.iby.at



