



organic
IBY

HORITSCHON  BURGENLAND

... wir leben Blaufränkisch!

Blaufränkisch Classic

Wine:	Blaufränkisch Classic
Vintage:	2023
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:	Mid-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: 2025 - 2035, when stored optimally
Drinking recommendation: 16-18 °C

Food recommendation: meat dishes

Analytical data: Alcohol: 12,5 % vol
Residual sugar: 1,3 g/l
Acid: 5,1 g/l
Dry extract: 28,9 g/l

Filling: March 2025

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



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