



IBY[®]
organic

HORITSCHON  BURGENLAND

Ried Dürrau Mittelburgenland DAC Reserve

Wine:	Dürrau Blaufränkisch
Vintage:	2012
Region:	Mittelburgenland DAC Reserve
Origin:	Horitschon
Type:	Blaufränkisch
Location:	Dürrau
Age of wines:	over 60 years
Soil type:	Pseudogley/Braunerde, Clay with high iron content
Sea level:	240-260m
Harvest time:	Mid October
Yield/stick:	5 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 48 months.
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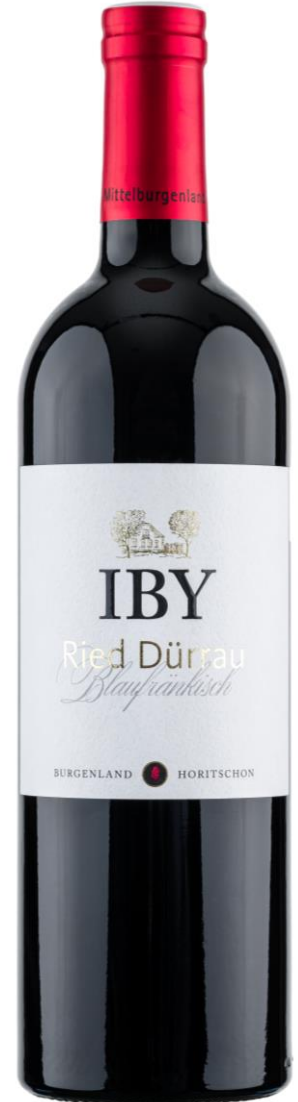
Drinks:	2020 - 2035, when stored optimally
Drinking recommendation:	16-18 °C
Food recommendation:	wild, beef, steak and wild poultry dishes
Analytical data:	Alcohol: 13,5% vol Residual sugar: 1,5 g/l Acid: 5,7 g/l Sugar free extract: 32,6 g/l

Filling: January 2016 Quantity: 5.000 bottles

Tasting notes:

Dark ruby garnet with opaque core. Purple border with violet reflections. In the nose dark berry, notes of blackberries, sour cherries and juniper. Spicy and elegant, very finesse-rich and complex. Full-bodied and powerful on the palate of fully ripe sour cherries, ripe cherries and blackberries, as well as herbal notes. Fresh on the palate, earthy spice of cinnamon and thyme, juicy endless fruit finish. A voluminous body rich in extracts, well defined and elegant. Perfectly integrated oak. Ripe, soft and rich tannins. Very fruity, accompanied by fine tannins with endless enduring fruit reverberation and bitter chocolate on the finish. Finest structured Blaufränkisch with best storage potential, great development in the glass. A great food companion for a special occasion.

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



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