

Chevalier Blaufränkisch

Wine:	Chevalier Blaufränkisch
Vintage:	2022
Region:	Mittelburgenland DAC Reserve
Origin:	Horitschon
Type:	Blafränkisch
Location:	Hochäcker, Gfanger, Dürrau
Age of wines:	over 33 years
Soil type:	Pseudogley/ Braunerde
Sea level:	240-270m
Harvest time:	end October
Yield/stick:	6-8 grapes

Vinification and aging: The grapes are hand-picked.
The traditional mash fermentation takes place by means of its own yeast and lasts between 10-14 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 18 months.

Drinks: 2024– 2038, when stored optimally
Drinking recommendation: 16-18 °C
Food recommendation: wild, beef, steak and poultry dishes

Analytical data: Alcohol: 13,5 % vol
Residual sugar: 1,1 g/l
Acid: 5,7 g/l
Sugar free extract: 29,9 g/l

Filling: August 2024

Tasting notes:

Sparkling, dark ruby garnet with a very dark core, violet, youthful purple reflections on the glass reveal a high extract content. Clean, typical Blaufränkisch nose with soft echoes of dark berries. Dry with a mild acidity, good body with wonderful richness. Blackberries and cherries on the palate as well as echoes of coffee and chocolate. Perfectly integrated wood as a result of skilled ageing in barrels, very ripe and soft tannin give the wine a long, harmonious departure. Blaufränkisch with a noble style, matured in barrels.

Enjoyable moments with this unique wine wishes Family Iby

Yours BioVintner Anton M. and Eva Maria Iby

