



HORITSCHON



BURGENLAND

## Zweigelt Reserve

Wine:	Zweigelt Reserve
Vintage:	2022
Region:	Burgenland
Origin:	Horitschon
Type:	Zweigelt
Location:	Gfanger
Age of wines:	35 years
Soil type:	Pseudogley/ Braunerde
Sea level:	240-280m
Harvest time:	mid September
Yield/stick:	6 - 7 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 7-10 days. The biological acid degradation takes place in a wooden barrel. After 4-6 months of storage on the fine yeast, the wine is stored in a wooden barrel up to 16 months.

**Drinks:** 2024 – 2034, 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: 5,1 g/l  
Sugar free extract: 27,0 g/l

**Filling:** August 2024

### 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**



**IBY Rotweingut GmbH**

A-7312 Horitschon, Am Blaufränkischweg 3  
+43 261042292 +43 2610 20288+43 664 920 1478  
ATU 61687669, weingut@iby.at  
[www.iby.at](http://www.iby.at)

