



HORITSCHON



BURGENLAND

Quintus Blaufränkisch

Wine:	Quintus Blaufränkisch
Vintage:	2022
Region:	Burgenland
Origin:	Horitschon
Type:	Blaufränkisch
Location:	Gfanger
Age of wines:	over 54 years
Soil type:	Pseudogley/ Braunerde
Sea level:	240-270m
Harvest time:	End 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 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 24 months.
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Drinks:	2023 – 2043, 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: 1,2 g/l Acid: 6,1 g/l Sugar free extract: 29,8 g/l
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Filling:	September 2024
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Tasting notes:

Very dark ruby garnet with a very dark centre. Clean nose with distinct aromas of dried fruit, ripe plums and black cherries. Dark berries with spicy echoes of rosemary and thyme. Well integrated wood and mocha notes. On the palate dry with balanced acidity. Robust body accompanied by noticeable soft tannins. Fruit of dark berries and ripe bigarreau (heart) cherries, black tea and nuances of cinnamon. Full bodied, well structured. Profound and mineral rich. An extended balanced finish accompanied by dark fruits and spices.

Enjoyable moments with this unique wine wishes Family Iby

Yours BioVintner Anton M. and Eva Maria Iby



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