



IBY[®]
organic

HORITSCHON  BURGENLAND

... wir lieben Blaufränkisch!

Frizzante

Wine:	Frizzante
Vintage:	Rosé 2023
Region:	Österreich
Origin:	Horitschon
Type:	Blaufränkisch
Location:	Dürrau
Age of wines:	20-30 years
Soil type:	Pseudogley/Braunerde
Sea Level:	230-270 m
Harvest time:	Beginning October
Yield/ stick:	6-8 grapes
Vinification and aging:	short mash stand; 2-6 hours of mashing cool fermentation, approx. 7 days at 15° C storage on the fine yeast until the beginning of December
Drinks:	2022 - 2025, when stored optimally
Drinking recommendation:	6-8 °C
Food recommendation:	Enjoy this wine as an aperitif and with desserts
Analytical data:	Alcohol: 12,5 % vol Residual sugar: 18 g/l Acid: 7,1 g/l Dry extract: 37,6 g/l
Filling:	February 2024



Tasting Notes:

This sparkling wine is presented by a delicate bright pink with stable mousse. Inviting aromas of strawberries and fresh raspberries. On the palate playful cherry and citrus fruit, pleasant flavour of Blaufränkisch. Spicy acidity combined with a lot of fresh fruit currants, ripe berries and cherries. The lees gives in a creamy aromatic body, this is complemented by pleasant sparkling bubbles and slight sweetness. In the finish delicate and fine.

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



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Das Terroirjuwel