



organic
IBY[®]

HORITSCHON  BURGENLAND

... wir lieben Blaufränkisch!

Zweigelt Classic

Wine: Zweigelt Classic
 Vintage: 2022
 Region: Burgenland
 Origin: Horitschon
 Type: Zweigelt
 Location: Gfanger
 Age of wines: 3-18 years
 Soil type: Pseudogley/Braunerde
 Sea Level: 250-270m
 Harvest time: mid September
 Yield/stick: 9-10 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 5 to 7 hours. After 4-6 months of storage on the fine yeast, the wine is stored for up to 2 months in the steel tank and then filled

Drinks: 2023 – 2030, when stored optimally
Drinking recommendation: 16-18 °C

Food recommendation: pizza, pasta, meat dishes

Analytical data: Alcohol: 13,0 % vol
 Residual sugar: 1,0 g/l
 Acid: 5,2 g/l
 Dry extract: 27,6 g/l

Filling: September 2023

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*



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Das Terroirjuwel