



IBY[®]
organic

HORITSCHON  BURGENLAND

Merlot Reserve

Wine: Merlot Reserve
Vintage: 2021
Region: Burgenland
Origin: Horitschon
Type: Merlot
Location: Rager, Hochäcker
Age of wines: over 25 years
Soil type: Pseudogley/Braunerde
Sea level: 240-270m
Harvest time: end October
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 and lasts between 10-12 days.
The biological acid degradation takes place in a wooden barrel. After 12 months of storage on the fine yeast, the wine is stored in a wooden barrel up to 6 months.

Drinks: 2022 – 2033, when stored optimally

Drinking recommendation: 16-18 °C

Food recommendation: wild, beef, steak and poultry dishes

Analytical data: Alcohol: 14,0 % vol
Residual sugar: 1,0 g/l
Acid: 5,3 g/l
Sugar free extract: 30,5 g/l

Filling: September 2023

Tasting notes:

Clear, scintillant, dark ruby garnet with a dark core. Clean Merlot nose of red cherries. Dry with a mild acidity. Blackberries and cherries on the palate as well as echoes of coffee and chocolate. Very ripe and soft tannins give the wine a long, harmonious departure. Powerful style, matured in barrels.

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
tel +43 2610/422 92, fax +43 2610/422 92 90

ATU 61687669, weingut@iby.at

www.iby.at

