



IBY[®]
organic

HORITSCHON  BURGENLAND

... wir lieben Blaufränkisch!

Chevalier Blaufränkisch 2017

Wine: Chevalier Blaufränkisch
Vintage: 2017
Region: Mittelburgenland DAC Reserve
Origin: Horitschon
Type: Blaufränkisch
Location: Hochäcker, Gfanger, Dürrau
Age of wines: over 33 years
Soil type: Pseudogley/ Braunerde
Sea level: 240-270m
Harvest time: end October
Yield/stick: 5-7 grapes

Vinification and aging: The grapes are hand-picked. The traditional mash fermentation takes place by means of its own yeast and lasts between 10-14 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 18 months.

Drinks: 2019– 2035, when stored optimally
Drinking recommendation: 16-18 °C
Food recommendation: wild, beef, steak and poultry dishes

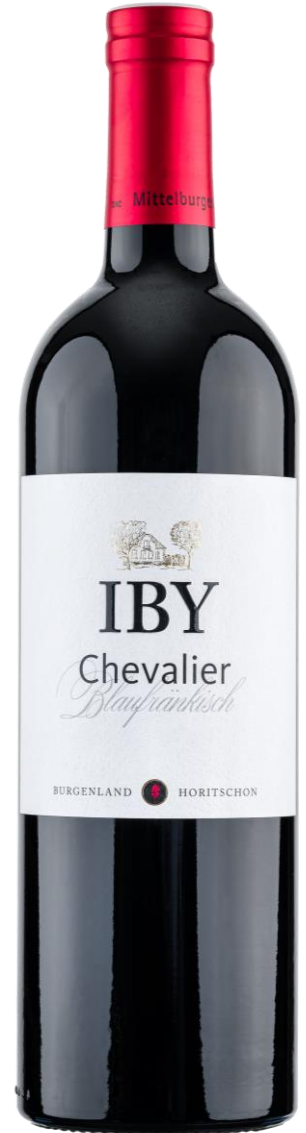
Analytical data: Alcohol: 13,5 % vol
 Residual sugar: 1,6 g/l
 Acid: 6,0 g/l
 Sugar free extract: 33,0 g/l

Filling: April 2019

Tasting notes:

Sparkling, dark ruby garnet with a very dark core, violet, youthful purple reflections on the glass reveal a high extract content. Clean, typical Blaufränkisch nose with soft echoes of dark berries. Dry with a mild acidity, good body with wonderful richness. Blackberries and cherries on the palate as well as echoes of coffee and chocolate. Perfectly integrated wood as a result of skilled ageing in barrels, very ripe and soft tannin give the wine a long, harmonious departure. Blaufränkisch with a noble style, matured in barrels.

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



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