



**IBY**<sup>®</sup>  
organic

HORITSCHON  BURGENLAND

*... wir lieben Blaufränkisch!*

## Rosé Blaufränkisch

Wine:	Rosé Blaufränkisch
Vintage:	2024
Region:	Burgenland
Origin:	Horitschon
Type:	Blaufränkisch
Location:	Dürrau
Age of wines:	20-30 years
Soil type:	Pseudogley/Braunerde
Sea Level:	230-270m
Harvest time:	end of September
Yield/ stick:	6-8 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 6 to 8 hours. After 2 months of storage on the fine yeast, the wine is stored for up to 2 months in the steel tank and then filled

**Drinks:** 2025 – 2027, when stored optimally  
**Drinking recommendation:** 6-8 °C

**Food recommendation:** meat and fish dishes, as well as poultry

**Analytical data:** Alcohol: 12,5 % vol  
Residual sugar: 5,2 g/l  
Acid: 6,1 g/l  
Dry extract: 24,0 g/l

**Filling:** January 2025

### Tasting Notes:

A fresh, spirited rosé from Austria! With a radiant, clear salmon rosé, the Blaufränkisch Rosé presents itself in the glass and convinces with a profound but fresh bouquet in the nose. A scent of berry fruit, strawberries and raspberries. Its slightly sweet character is characterized by a fine acid, which elegantly refreshes the palate. You can feel the clear flavour of this wine. The fruit is very appealing harmonious, the tannins are reserved, but present. It is a very fresh and sparkling wine with full round fruit on the palate and an incredibly elegant finish.

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



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Das Terroirjuwel