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**IBY**<sup>®</sup>

HORITSCHON  BURGENLAND

*... wir lieben Blaufränkisch!*

## Confessio<sup>®</sup> Blaufränkisch

|               |                                                  |
|---------------|--------------------------------------------------|
| Wine:         | Confessio Blaufränkisch                          |
| Vintage:      | 2011                                             |
| Region:       | Burgenland                                       |
| Origin:       | Horitschon                                       |
| Type:         | Blaufränkisch                                    |
| Location:     | Dürrau, Gfanger                                  |
| Age of wines: | over 50 years                                    |
| Soil type:    | Pseudogley/ Braunerde, Ton mit hohem Eisenanteil |
| Sea Level:    | 240-270m                                         |
| Harvest time: | Mittel Oktober                                   |
| Yield/ stick: | 5 grapes                                         |

**Vinification and aging:** The berries are picked by hand. The traditional fermentation takes place using our own yeast selection and lasts 12-16 days. The malolactic fermentation takes place in small wooden barrels as well as 6 to 8 months on the fine lees, after which the wine matures in small oak barrels for 16-18 months. It is then matured in the bottle for 10 years.

**Drinks:** 2022 – 2032, when stored optimally  
**Drinking recommendation:** 16-18 °C  
**Speisenempfehlung:** Game dishes, beef, steak, wild fowl

**Analytical data:** Alcohol: 14,0 % vol  
 Residual sugar: 1,9 g/l  
 Acid: 5,4 g/l  
 Dry extract: 32,5 g/l

**Filling:** January 2014

### Tasting Notes:

Garnet red colour with a dark core and slightly brightened edges. Pronounced dark berry notes of blackberries, sour cherries and juniper on the nose. Spicy and elegant, very finesse-rich and multi-layered. Full-bodied and powerful on the palate with fully ripe sour cherries, ripe cherries and blackberries as well as herbal notes. Earthy spice of cinnamon and thyme, juicy, endless fruit finish. Full-bodied, rich and elegant. Perfectly integrated wood. Ripe, soft, rich tannins. Very long finish accompanied by fine tannins with endless fruit aftertaste and bitter chocolate on the finish. Finely structured Blaufränkisch with excellent ageing potential, great development in the glass. A versatile food companion for a special occasion



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**Genussvolle Momente mit diesem einzigartigen Wein wünscht Familie Iby  
Ihre BioWinzer Anton Markus & Eva Maria Iby**



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