



IBY[®]

HORITSCHON  BURGENLAND

... wir leben Blaufränkisch!

Frizzante Weiß

Wine:	Frizzante
Vintage:	Rosé Blaufränkisch 2022
Region:	Burgenland
Origin:	Horitschon
Type:	Blaufränkisch
Location:	Dürrau
Age of wines:	20-30 years
Soil type:	Pseudogley/Braunerde
Sea Level:	230-270 m
Harvest time:	Beginning October
Yield/ stick:	6-8 grapes
Vinification and aging:	short mash stand; 2-6 hours of mashing cool fermentation, approx. 7 days at 15° C storage on the fine yeast until the beginning of december
Drinks:	2022 - 2025, when stored optimally
Drinking recommendation:	6-8 °C
Food recommendation:	Enjoy this wine as an aperitif and with desserts
Analytical data:	Alcohol: 12,5 % vol Residual sugar: 18,0 g/l Acid: 6,9 g/l Dry extract: 37,9 g/l
Analytische Werte:	Alkohol: 12,5 % vol Restzucker: 18,0 g/l Säure: 6,9 g/l Trockenextrakt: 37,9 g/l
Filling:	February 2023 Quantity: 11.600 bottles



Tasting Notes:

This sparkling wine is presented by a delicate bright pink with stable mousse. Inviting aromas of strawberries and fresh raspberries, and playful cherry and citrus fruit, pleasant flavor. On the palate, spicy, spicy acidity combined with a lot of fresh fruit currants, ripe wild strawberries and cherries. The lees gives in a creamy aromatic body, this is complemented by pleasant sparkling bubbles and slight sweetness. In the finish delicate and fine.



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Das Terroirjuwel



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organic

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... wir leben Blaufränkisch!

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



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