



IBY[®]
organic

HORITSCHON  BURGENLAND

... wir lieben Blaufränkisch!

Herzenswunsch Blaufränkisch weiß – Blanc de Noir

Wine: Blaufränkisch weiß
 Vintage: 2024
 Region: Burgenland
 Origin: Horitschon
 Type: Blaufränkisch
 Location: Dürrau, Hochäcker
 Age of wines: 20-30 years
 Soil type: Pseudogley/Braunerde
 Sea level: 230-270 m
 Harvest time: End September / Beginning October
 Yield/stick: 8-10 grapes

Vinification and aging: No mash stand;
 cool fermentation, approx. 6 days at 15° C
 storage on the fine yeast until the beginning
 of February
 No maceration,
 cooled fermentation approx. 6 days at 15° C.
 Aged on the fine lees until the beginning of
 February

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

Food recommendation: fish dishes, as well as poultry and calf

Analytical data: Alcohol: 12,0 % vol
 Residual sugar: 5,0 g/l
 Acid: 5,7 g/l
 Dry extract: 22,9 g/l

Filling: January 2025

Tasting Notes:

A fresh, spirited white Blaufränkisch from Austria. The Blaufränkisch presents itself in the glass with a bright, radiant white-yellow and impresses with a fruity, fresh bouquet in the nose. A scent of citrus and elderberry. Its slightly sweet character is characterized by a fine acidity that elegantly refreshes the palate. You can feel the distinct spice and freshness of the Blaufränkisch. It is a very fresh and sparkling wine with elegant fruit and finesse on the palate and an incredibly elegant, refreshing finish.

*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
 +43 261042292 +43 664 920 1478
 ATU 61687669, weingut@iby.at
www.iby.at

