



## IBY BLAUFRÄNKISCH DÜRRAU

Region	Soil	Elevation	Alcohol
Mittelburgenland DAC Reserve	Pseudogley/ Braunerde, clay with high iron content	240-260 Meters	13.5 %

**Vineyard** Dürrau

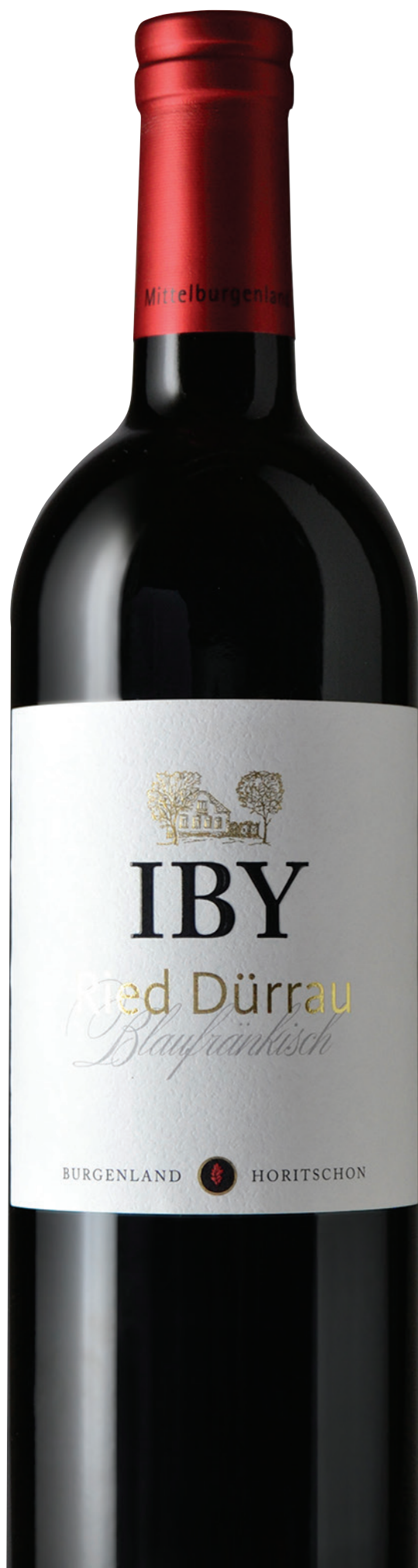
**Grape Varieties** Blaufränkisch

**Vinification** The grapes are hand-picked. The traditional mash fermentation takes place by means of its own yeast and lasts 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 48 months.

**Age of Vines** Over 60 years

**Tasting Notes** Dark ruby garnet with opaque core. Purple border with purple hues. In the nose of blackberry, cherry and ripe dark berry flavors. Spicy and elegant, very artful and complex. Fresh on the palate, with rich, juicy tannins and seemingly endless. Fruit of ripe cherries and blackberries. Earthy spice of cinnamon and thyme. A voluminous body rich in extracts, well defined and elegant. Perfectly integrated oak. An extended finish accompanied by delicate juicy tannins and an enduring fruity finish.

**Reviews** 2015 Vintage  
**Wine Enthusiast: 92 Points**



M·S WALKER  
SINCE 1933

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