



## IBY BLAUFRÄNKISCH HOCHÄCKER

Region	Soil	Elevation	Alcohol
Burgenland	Clay, brown earth	240-270 Meters	13.5%

**Vineyard** Hochäcker

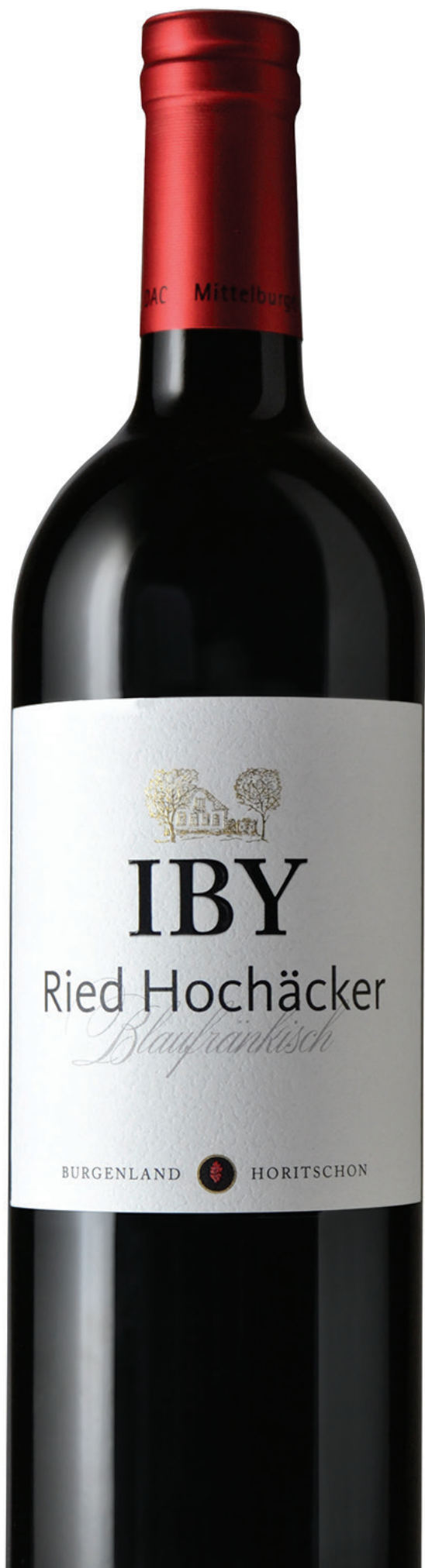
**Grape Varieties** Blaufränkisch

**Vinification** Own barm-selection, cool fermentation, 6-10 days of mashing malolactic fermentation in the barrel; stored 18 months in wooden barrels and used barriques.

**Age of Vines** 20-25 years

**Tasting Notes** Dark ruby garnet with a violet rim, dark core and teardrops on the glass are evidence of a high degree of ripeness and a high extract. Very clean, clear fruit with pronounced aromas of fully ripe bigarreau cherries and shades of dark berries. Dry with a mild acidity, very ripe tannin, very full-bodied and rich. Harmonious and long departure with a pleasant conclusion. Typical Blaufränkisch of the highest quality, traditionally matured.

**Reviews** **2017 Vintage**  
**Wine Enthusiast: 92 Points**



M•S WALKER  
SINCE 1933

AGI PORTFOLIO | OCTOBER 2020