



IBY BLAUFRÄNKISCH ROSÉ

Region	Soil	Elevation	Alcohol
Burgenland	Pseudogley/ Braunerde, clay with high iron content	260-270 Meters	12%

Vineyard Dürrau

Grape Varieties Blaufränkisch

Vinification The grapes are hand-picked. The traditional mash fermentation takes place by means of its own yeast selection and lasts between 6 to 8 hours. After 2 months of storage on the fine yeast, the wine is stored for up to 2 months in the steel tank and then filled.

Age of Vines 30-60 years

Tasting Notes It presents itself through tender bright pink with stable mousse. Inviting aromas of strawberries and fresh raspberries, and playful cherry and citrus fruit, pleasant flavor. On the palate, 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 vibrant acidity, and slight sweetness. In the finish delicate and fine.

Reviews 2019 Vintage
Wine Enthusiast: 90 Points
2018 Vintage
Wine Enthusiast: 89 Points



M•S WALKER
SINCE 1933

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