



RegionSoilElevationAlcoholBurgenlandClay, brown earth240-260 Meters13.5%

Vineyard Hochäcker, Gfanger, Dürrau, Krichholz

Grape Varieties Blaufränkisch

**Vinification** Own barm-selection, cool fermentation, 5-7

days of maishing malolactic fermentation in

the barrel.

Age of Vines 4-20 years

**Tasting Notes** Dark ruby garnet with a violet rim, mostly

young, the streaks that form on the glass show clearly the high extract content from ripe grapes. Clear, pronounced cherry and blackberry fruit. Dry, with a mild acidity, juicy tannin and tempting to drink. Blaufränkisch

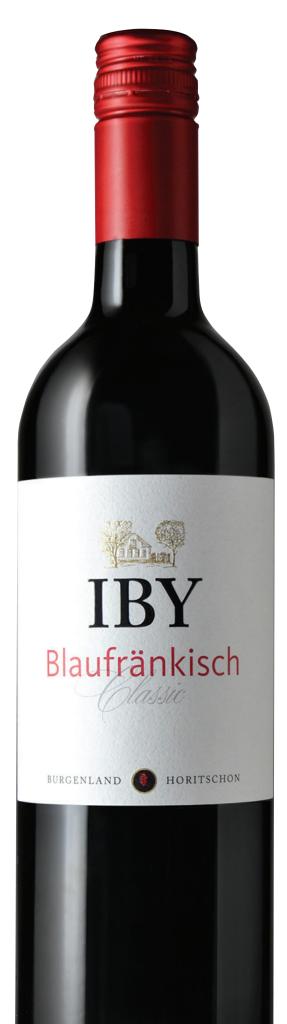
that is typical of the region.

Reviews 2018 Vintage

Wine Enthusiast: 90 Points

2017 Vintage

Wine Enthusiast: 89 Points



M·S WALKER

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