



IBY BLAUFRÄNKISCH CLASSIC

Region	Soil	Elevation	Alcohol
Burgenland	Clay, brown earth	240-260 Meters	13.5%

Vineyard Hochäcker, Gfanger, Dürrau, Krichholz

Grape Varieties Blaufränkisch

Vinification Own barm-selection, cool fermentation, 5-7 days of mashing 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
SINCE 1933

AGI PORTFOLIO | OCTOBER 2020