



Dr. Konstantin Frank Grüner Veltliner 2016

Grüner Veltliner

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New York's most award-winning winery since 1962

Winery Background

Dr. Konstantin Frank ignited the "Vinifera Revolution", a movement that forever changed the course of wine growing in the Finger Lakes and the United States. Dr. Frank's vision, knowledge and determination are credited with elevating the New York wine industry from a state of happy mediocrity to a level that today commands world attention. Located on Keuka lake in the Finger Lakes region, Dr. Konstantin Frank Wines features some of the oldest vinifera vines in the United States and continues to produce wines of distinction and quality.

Viticulture

100% Grüner Veltliner from our estate Seneca Lake property planted in 2007 by Fred Frank. Located on the southeast part of the lake known as the 'banana belt' in an area with higher than average temperatures and more sun exposure, which translates into a longer growing season that facilitates higher levels of ripeness. The vineyards are characterized by honeoye silt loam.

Vinification

The grapes were picked in the early morning to retain freshness, destemmed, and pressed immediately. Once pressed, the grapes were fermented in stainless steel tanks at low temperatures to preserve the more delicate characteristics and freshness. The wine rests on its fine lees for 5 months before bottling.

The Wine

Expressive wine with dominant characters of grapefruit, & honeysuckle, finishing with notes of lime. The mineral backbone is enhanced by a crisp acidity, giving the wine superb complexity, and making it a food friendly style.

Style: Dry

Body: Light to Medium

Cellaring: Drink now or cellar until 2021

Food Pairing: Grilled Prawns, East Coast Oysters, Thai Cuisine, Bitter Greens, Smoked Ham

Analysis: Alcohol: 12%, Acidity: 0.67 g/100mL,
pH: 3.10, Sugar: 0.5%

