



Dr. Konstantin Frank Semi Dry Riesling 2016

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.

Vinification

The fruit was picked in the early morning to retain freshness and fermented at low temperatures in stainless steel tanks. The fermentation was stopped before dryness to preserve the fruity character of this wine.

The Wine

Description: Medium intensity with dominant characters of apricot, honeysuckle, stone fruit and vibrant citrus finish. The light sweetness is well balanced by a soft acidity. A versatile refreshing wine to enjoy on its own or with a wide range of foods.

Style:	Semi-Dry with textural mouth feel.
Body:	Medium to full bodied
Vintage Influence:	Typical good year making a well balanced fruit driven style.
Cellaring:	Drink now or cellar until 2020
Food Pairing:	Orange chicken, paella, gumbo, turkey with cranberry sauce.
Analysis:	Alcohol: 11.5%, Acidity: 0.73 g/100mL, pH: 3.10 , Sugar: 2.5%

