

Saperavi

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## Dr. Konstantin Frank Saperavi 2013

*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.*

### About the Variety

100% Saperavi, which has origins in the former Soviet Union's countries. It is one of the few red grapes that has colored flesh apart from very dark skins, producing deeply colored wine. That is why its name means "dye" in Russian. It's characterized by its high acid levels that make it a wine that benefits from ageing.

### Vinification

The juice was cold-soaked prior to ferment for color and flavor extraction. It was partially fermented with wild yeast, matured in French oak and bottled without fining to add complexity.

### The Wine

Description: Expressive style with dominant characters of espresso, raspberry, leather with a slightly smoky finish. Its firm acid structure, soft tannins and medium body make it a very versatile style for food pairing.

Style:	Dry with velvety tannins.
Body:	Medium bodied
Vintage Influence:	Warmer year making the fruit characters stand out.
Maturation:	15 months in French oak
Cellaring:	Drink now or cellar until 2019
Food Pairing:	Prime rib, veal, mesquite steak, Shepherd's Pie
Analysis:	Alcohol: 13%, Acidity: 0.58 g/100mL, pH: 3.63, Sugar: <0.1%

