

Lena

www.drfrankwines.com • 800.320.0735  
9749 Middle Rd. Hammondsport NY 14840



## Dr. Konstantin Frank 2015 Lena Reserve Red

*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.*

### Varieties

Cabernet Sauvignon, Saperavi, Cabernet Franc, Merlot, Pinot Noir

### Vinification

The components for this wine were selected as the best barrels of each of the red varieties that we make here at Dr Franks, which originated from the best vineyard sites in the Finger Lakes. Barrel selection took place after the wines had already spent 12 months in a mixture of new, 2nd and third fill french oak. This barrel selection was then blended and returned to 2nd fill french oak for a further 8 months prior to filtration in preparation for bottling.

### The Wine

**Description:** This wine was named after Lena Frank, Dr. Konstantin Frank’s daughter who was known for her elegance, beauty and ability to weave together the Frank family story. Like Lena, the wine tells a story of how exceptional vineyards, passion and family can coincide to produce a wine of brilliance. This wine is velvety smooth with notes of sweet cherry, black current, cocoa, anise, and forest floor with a hint of smokiness.

**Style:** Dry with velvety tannins.

**Body:** Medium to full bodies.

**Vintage Influence:** Warmer year making the fruit characters stand out.

**Maturation:** 20 months in French oak

**Cellaring:** Drink now or cellar until 2022

**Food Pairing:** Seared duck, lamb, beef tenderloin, roasted vegetable pasta dishes.

**Analysis:** Alcohol: 13%, pH = 3.59, Acidity = 7.2 g/L, Sugar = 0%

