



Dr. Konstantin Frank Saperavi 2016

New York's most award-winning winery since 1962

Saperavi

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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 Saperavi

The Saperavi grape is an ancient grape variety native to Georgia (country) Saperavi is one of the few red grapes that has colored flesh with very dark skins, producing deeply colored wine. That is why its name means “paint, dye, give color” in Georgian. Saperavi is a wonderful wine for ageing due to its naturally high acidity levels.

Viticulture

Majority of the grapes come from our estate vineyards on Seneca Lake where the warmer sites give us riper fruit aromas and flavors. These vineyards were planted in 2010 and 2016 from original cuttings from Dr. Konstantin’s first plantings in the early 1960’s. A small portion of the blend contains grapes from Dr. Konstantin’s original plantings from our Keuka Lake vineyard that are near 60 years old.

Vinification

Immediately after harvest the grapes are de-stemmed and lightly crushed into temperature controlled stainless steel open-top fermenters and allowed to cold soak for a few days. The juice is fermented at low temperatures to preserve the more delicate flavors with manual punch-downs 3 times a day for good extraction of tannins. The wine was gently pressed and transferred into mostly French oak barrels, where it developed further complexity for 16 months before being bottled.

Style: Dry

Body: Full bodied

Cellaring: Drink now or cellar until 2028

Analysis: Awaiting results

