

# Grüner Veltliner

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## Dr. Konstantin Frank 2017 Grüner Veltliner

### 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

Austria’s flagship variety; a delicate grape that excels in cool climates, ripens later than Riesling, and produces elegant, dry, light to medium bodied wines that are less acidic and with a softer mouth feel than Riesling. It rarely sees oak. An On-Trade favorite for being a food-friendly wine with typical notes of white pepper, pear and fresh herbs.

### Vinification

It was picked in the early morning to retain freshness and pressed straight away to preserve the more delicate flavors. The juice was fermented at cold temperatures in stainless steel tanks with a neutral yeast to further enhance the fruit flavors and elegant spiciness.

### The Wine

Description: Expressive wine with dominant characters of lychee, mandarin orange, basil, grapefruit and white pepper. The mineral backbone is enhanced by a crisp acidity, giving the wine superb complexity, and making it a food friendly style.

Style:	Dry with crisp mouth feel.
Body:	Light bodied
Vintage Influence:	Complex aromatics.
Cellaring:	Drink now or cellar until 2020
Food Pairing:	Grilled prawns, oysters, cod.
Analysis:	Alcohol: 12%, Acidity: 0.64 g/100mL, pH: 3.07, Sugar: 0.53%

