



## Dr. Konstantin Frank Muscat Ottonel 2017

*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.*

### Composition

100% Muscat Ottonel

### Vinification

The grapes were de-stemmed, crushed and left in contact with the skins for 24 hours for flavor extraction. Once pressed, the juice was fermented in stainless steel tanks at low temperatures to preserve the more delicate characteristics and freshness. We arrested the fermentation before dryness to retain some residual sugar. The wine aged on its fine lees for 5 months before bottling.

### The Wine

Enticing aromas of honeysuckle, candied citrus, rose, and peonies with intensity on the palate. Slightly sweet and mouthcoating with a lingering finish of honey and orange blossom.

**Style:** Semi Sweet

**Body:** Medium Bodied

**Cellaring:** Drink now or cellar until 2020

**Food Pairing:** Proscuitto Wrapped Grilled Pears, Aged Gouda, Grilled Pineapple with Shrimp, Cheesecake

**Analysis:** Alcohol: 11.5%, Acidity: .71 g/100mL, pH: 3.08, RS: 22 g/L

Muscat Ottonel

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

