



# BLAUFRÄNKISCH

## 2017

FINGER LAKES, NEW YORK

### ABOUT THE WINERY:

Owned and operated by the Frank family since 1962. The original founder, Dr. Konstantin broke paradigms and revolutionized the industry by producing wine out of vinifera varieties solely, hence the name “Father of Vinifera in the Eastern U.S.”. Today the 5<sup>th</sup> generation of the family produces wine out of some of the oldest vinifera vines in the country, which are farmed using sustainable viticultural practices.

*Dr. Konstantin Frank is New York's most Award-Winning Winery!*

### ABOUT THE REGION:

The Finger Lakes in Upstate N.Y. are part of the same ‘viticultural areas group’ as top cool climate regions like Burgundy, Champagne, Tasmania and Marlborough. Within the region, Keuka Lake is home of Dr. Frank Wines and is known for producing wines of distinct minerality that comes from the slate in the soil.

### VINIFICATION:

The wine was fermented in open-top fermenters. It was matured for 15 months in French oak barrels.

### THE WINE:

A grape variety native to Austria. It is grown in cool climate regions across central and Eastern Europe. It is also known as Blaufränkisch and Kékfrankos.

### DESCRIPTION:

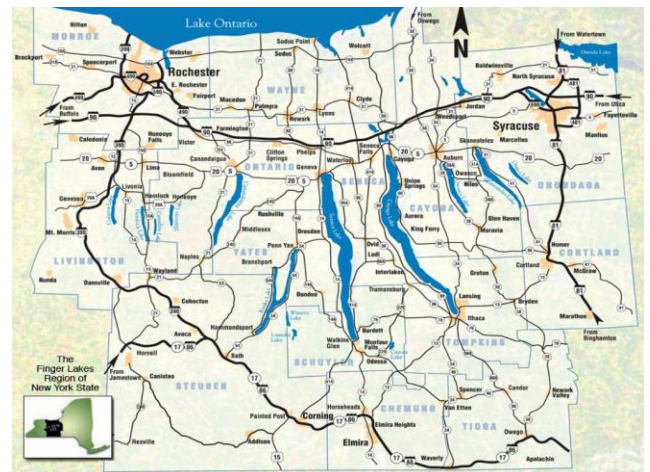
Cranberry, sour cherry, cedar and dark chocolate supported by subtle earthy notes. **Style:** Dry with velvety tannins. **Body:** Medium body. **Food pairing:** Garlic infused lamb, hummus pasta and grilled bratwurst.

### ANALYSIS:

Alcohol: 13.2 %, Acidity: 0.62g/100 ml, pH: 3.23, Residual Sugar: 0.7%

### AWARDS:

**Gold** – Taster's Guild International Wine Comp.



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