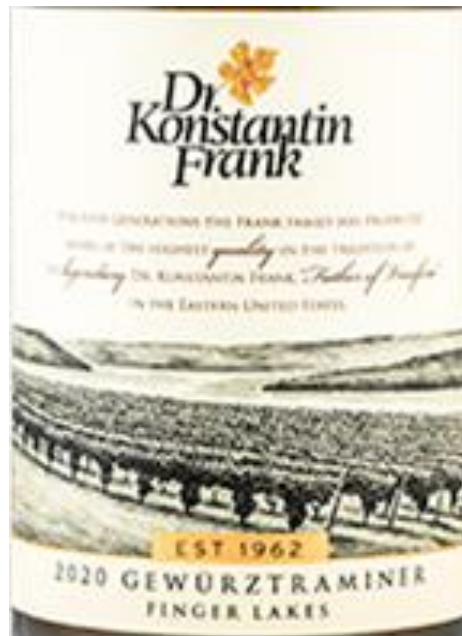


DR. FRANK'S VINIFERA WINE CELLARS

GEWÜRZTRAMINER 2018



VINIFICATION:

The grapes were handpicked, destemmed and set for 24 hours on cool skin contact. They were then gently pressed, cold settled and fermented for seven weeks at a very low temperature with special Gewürztraminer yeast to preserve the maximum amount of flavors. After seven weeks the fermentation was stopped to retain a small amount of its own residual sugars. The wine was then stabilized, filtered and bottled.

DESCRIPTION:

The '13 Gewürztraminer has aromas of orange blossoms, citrus and banana. The light residual sugar gives a subtle honey introduction followed by an acidic balance enhanced with the slaty influence of our estate vineyards. Serve with turkey, pork or rich Asian and Indian foods.

ANALYSIS:

Alcohol	13.3 %
Acidity	.62g/100ml
pH	3.37
Sugar	1.12 %

AWARDS:

Dr. Konstantin Frank 2013 Gewürztraminer

- Double Gold** - Denver International Wine Competition
- Gold** - Pacific Rim Wine Competition
- Gold** - Hilton Head International Judging Competition
- Double Gold** - Florida State Fair International Wine Competition
- Gold** - Jefferson Cup Wine Competition
- Gold** - Taster's Guild Consumer Judging
- Gold** - New York Wine & Spirits Competition
- Double Gold** - Indy International Competition
- Gold** - Atlantic Seaboard Wine Competition
- "95 Points"/Gold** - Ultimate Wine Challenge
- Gold** - Great Lakes Wine Competition
- Gold** - Riverside International Competition
- Gold** - Texpom International Competition



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