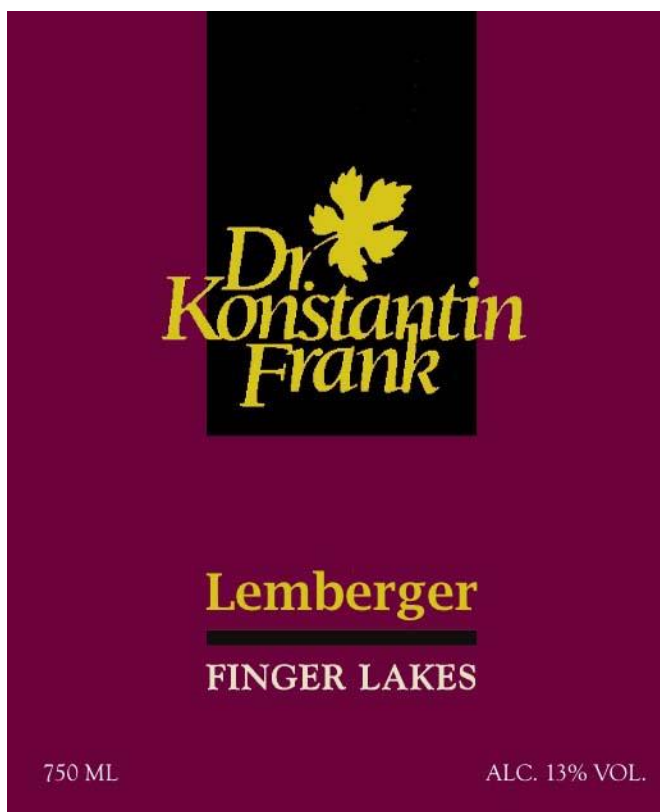


DR. FRANK'S VINIFERA WINE CELLARS

LEMBERGER 2012



VINIFICATION:

The must was fermented in open-top fermenters using daily pump overs to gently extract color, flavor and tannins from the skins. The wine was matured in new and seasoned French oak for 15 months, enhancing the palate with the elegant spicy notes that this type of oak is known for.

DESCRIPTION:

Medium intensity with dominant characters of cranberry, sour cherry, cedar and dark chocolate, supported by subtle earthy notes. The fresh acidity makes it feel lighter on the palate.

ANALYSIS:

Alcohol	13.1%
Acidity	0.60g/100ml
pH	3.48
Sugar	0.1%

AWARDS:

Tasters Guild International Wine Competition: **Gold**

