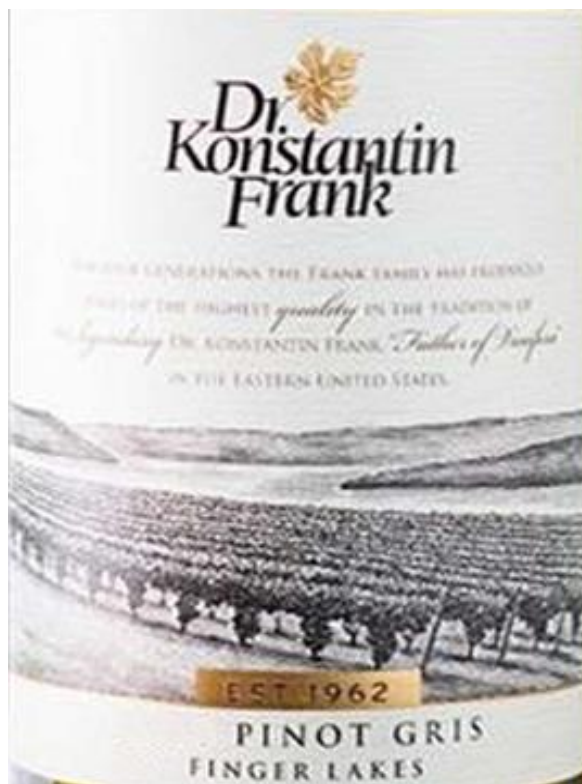


# DR. FRANK'S VINIFERA WINE CELLARS

## PINOT GRIS



### VINIFICATION:

The fruit was picked in the early hours of the morning, crushed, gently pressed and fermented at cool temperatures to preserve the delicate fruit characters. 1/3 of the wine was fermented in seasoned European oak barrels to add complexity, body and texture to the wine, while the rest was fermented in stainless steel to preserve freshness and fruit characters

### DESCRIPTION:

Expressive style with fresh fruits dominant characters of ripe peach and pear, supported by white flowers and orange rind notes. The weight and texture from the oak parcel add complexity and elegance to the light sweetness and freshness.

### ANALYSIS:

Alcohol	11.4%
Acidity	0.58/100ml
pH	3.32
Sugar	<0.84%

### AWARDS:

BTI World Value Wine Challenge: Gold  
Jefferson Cup Wine Comp.: Gold



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