



Weingut  
Hausammann

## Cabernet Dorsa Barrique



**Variety:** Cabernet Dorsa

**Provenance:** Family Hausammann Iselisberg.  
On the sunny southern slope of lower Thurtal.  
The handcrafted grapes are obtained from  
own cultivation, gently processed in our cellar,  
carefully matured and bottled.

**Colour:** Dark cherry red with violet reflects.

**Bouquet:** Beautiful bouquet of ripe, dark forest berries  
and black cherries, with a hint of delicate spicy  
notes

**Taste:** Elegant, full-bodied cabernet note which  
matches perfect with delicate toast aromas.  
Well-developed fruit, ripe, dark berries. Well-  
integrated tannins with a peppery bouquet  
and lingering finish.

**Vinification:** Traditional mash fermentation. Matured for  
12 months in Barrique.

**Serving temperature / food recommendation:**

18 °C.

Ideal with hearty meat dishes, BBQ, Mediterranean food and spicy  
cheese or venison specialities.