Cabernet Dorsa Barrique

**Variety:** Cabernet Dorsa

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**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 ºC.

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