



2016

THE PURE TASTE OF CHERRIES



A CLASSIC WINE FROM FREDERIKSDAL

Frederiksdal 2016 is a vintage wine and is the most fruity in taste of Frederiksdal's wines. To ensure the pure taste of cherries, the wine is directly tapped from steel tanks. Frederiksdal 2016 is produced from unique Stevens cherry – the Nordic grape – entirely from our own orchards. Frederiksdal's vintage wine is the taste of summer and sweetness.

Serve the wine at 10-12°C in white wine glasses. It keeps well for a couple of weeks after opening if stored cool.



DARK CHOCOLATE

The finely balanced acidity of Frederiksdal 2016 makes it ideal with dark chocolate desserts such as brownie with fresh berries, fruit preserves and ice cream, or a piece of dark chocolate with 70 % cocoa content.



CHEESE BOARD

Blue vein cheeses and Frederiksdal cherry wine make the perfect match. Blue, rich and salty cheeses, perhaps with cherry sirup or cherry-marinated walnuts.

Read more –
frederiksdal.com/en/gastronomien/drinks

AWARD OF DISTINCTION AT THE INTERNATIONAL FOOD CONTEST 2018, WHERE FREDERIKSDAL 2016 WAS THE OVERALL WINNER AND TOPSCORER IN THE WINE AND ALCOHOL CATEGORY.