



Dufvenkrooks

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Variation and innovation – tradition in new clothes

Dufvenkrooks have been filling glasses and mugs in Swedish homes for little more than a decade and today have a market share of just over one eighth. The fine raw materials in the mulled wine, with red wine from Castilla la Mancha in Spain and white wine from Limoux in France, are laced with fine, traditional drinks, such as cognac, grappa and whisky. Dufvenkrooks have established mulled wine as a favourite for those who are looking for richer, less sweet flavour experiences. Today, more and more people are discovering that flavourful mulled wines go excellently with crayfish, at drinks parties, with Easter lunch or during summer celebrations. Hot or cold, on their own, or in cocktails. Swedish mulled wine is becoming a year-round drink, a drink with more tradition.

Dufvenkrooks is launching two new versions this year – Amore Vanilj, a fortified mulled wine launched at Systembolaget, and Chili Choklad, a low-alcohol mulled wine that is available from grocery stores.

This means that this year there are seven types of mulled wine from Dufvenkrooks in the Systembolaget range, and four types in grocery stores.

PRESS MATERIAL
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DUFVENKROOKS FORTIFIED MULLED WINE

Available from Systembolaget.

**New this year! New recipe for
Dufvenkrooks Vanilj
– A mulled wine that impresses
(96511-02) Price 75 kronor.**

You might impress your girlfriend or boyfriend when you offer them a vanilla-scented mulled wine, flavoured with real vanilla pod and laced with vanilla vodka. The mulled wine has a light, golden yellow colour, is less sweet and with a fiery flavour with a clear vanilla character, hints of dried ginger, citrus and cardamom. Serving temperature: Can be served either cold or warm.

**Dufvenkrooks X-mas Delight
– A wonderful cocoa mulled wine to
drink with coffee (96504-02)
Price 69 kronor.**

X-mas Delight is a delicious cocoa mulled wine with flavours of toffee, Seville orange and traditional Christmas spices. X-mas Delight really hits the mark, and is equally good on its own as with chocolate desserts or pastries. The mulled wine has a dark blue-red colour. Big flavours of classic mulled wine spices and cocoa.

Serving temperature: Serve warm.





**Dufvenkrooks Amore Hjortron
– Forest gold in a mulled wine
(96505-02) Price 79 kronor.**

Dufvenkrooks Amore Hjortron is a fresh-flavoured cloudberry mulled wine, based on Italian grappa, secret Amore spices and cloudberry. It works just as well all year round as at Christmas.

Serving temperature: Can be served both cold and warm.

**Dufvenkrooks Mulled Wine
– Mulled wine as we are used to
(96506-01) Price 59 kronor.**

Dufvenkrooks red mulled wine is a classic made from a mixture of powerful and flavoursome wines, with cardamom, cloves and ginger. It is excellently suited to Christmas preparations, together with the classic accompaniment ginger biscuits with blue cheese.

Serving temperature: Serve warm as tradition demands.





**Dufvenkrooks Original –
Dufvenkrooks’ progenitor (96510-01)
Price 69 kronor.**

Dufvenkrooks Original is the first mulled wine launched in the Dufvenkrooks family and is based on a powerful, fruity red wine laced with the finest brandy. The mulled wine has a blue-red colour. Semi-sweet, fresh flavour with a slightly spicy tone of cognac, ginger and dark berries.

Serving temperature: Serve warm.



**Dufvenkrooks Prestige
– The mulled wine for connoisseurs
(96512-02) Price 79 kronor.**

Dufvenkrooks Prestige is an extra fine fortified mulled wine laced with the finest cognac. And if you take the time to let the aroma rise through your nose, a big, spicy and fruity scent emerges. The mulled wine has a blue-red colour. Rich, spicy flavour with a hint of cardamom, cinnamon and cognac.

Serving temperature: Serve warm.



Dufvenkrooks Special – Mulled wine to enjoy with your honour intact (96513-02) Price 79 kronor.

Dufvenkrooks Special is a mulled wine laced with wonderful whisky. Dufvenkrooks Special is a pale mulled wine, with notes of mulled wine spices, honey and nuts. The flavour is harmonically balanced, with hints of Christmas spices, honey, nuts and a light element of whisky.

Serving temperature: Can be served both cold and warm.

Dufvenkrooks Multipack – five wonderful mulled wines in smaller packaging. Price 150 kronor.

At Systembolaget, you can also find Dufvenkrooks mulled wine sampling box, the perfect choice for mulled wine tastings, where everyone can find their own personal favourite flavour.



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DUVFENKROOKS LOW ALCOHOL MULLED WINES

Available to purchase from grocery stores.



NEW THIS YEAR

Dufvenkrooks Chili Choklad – The perfect present for bon vivants

Dufvenkrooks Chili Choklad takes two favourite flavours together with mulled wine to a completely new level. The mulled wine has a medium scent of classic mulled wine spices and chocolate. The flavour is semi-sweet with hints of dark chocolate, toffee, Seville orange and classic mulled wine spices and touch of chili in the finish.

Serving temperature: Can be served both cold and warm.



Dufvenkrooks Blåbär & Lingon – Great for Sunday outings

Dufvenkrooks Blåbär & Lingon takes us to the Swedish forest. It has a fresh flavour and is just as good as a winter warmer on the ski slopes as round the Christmas table. The mulled wine is flavoured with lingonberries and blueberries with hints of traditional Christmas spices, such as ginger, cloves and Seville orange.

Serving temperature: Can be served both cold and warm.



Dufvenkrooks Hjordronglög
– Flavoured with golden cloudberries

Dufvenkrooks Hjordronglög is an amber colour low alcohol mulled wine perfectly suited to St Lucia's Day coffee. The flavour is fresh and fruity, with some sweetness and notes of cloudberries, cloves, ginger, citrus and Seville orange. Serving temperature: Serve warm or cold.



Dufvenkrooks Vanilj
– White, winter and vanilla

Dufvenkrooks Vaniljglög is a golden yellow mulled wine. Semi-sweet, spicy flavour with hints of vanilla, citrus, Seville orange, ginger and cardamom. Serving temperature: Serve warm or cold.

Dufvenkrooks' low alcohol light mulled wines 2.25% can be found in well-stocked grocery stores. Recommended price 26 kronor.

FOR MORE INFORMATION, PLEASE CONTACT:

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