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Wines selected for Viking Line's vessels in 2016–2017

Viking Line has unveiled the wines that will be available on its vessels in 2016–2017. The wines are chosen for a two-year period, and they consist of one red, one white and two sparkling wines including one champagne. The ships' wines are carefully selected by experts, since these beverages are an important part of passengers' taste experiences on board.

Viking Line pays particular attention to affordability in selecting the wines available on its vessels. The new white wine for 2016–2017 is a Freeclimber Riesling from the Mosel Valley in Germany, while the new red wine is a Réserve Spéciale Cabernet-Merlot from Gérard Bertrand in France. The sparkling wines on offer for the next two years are Belvino Durello Lessini from Italy and Charles Heidsieck Brut Réserve champagne from France.

"Our ships' wines are guaranteed to be good value for money. People can enjoy these wines in the vessels' restaurants or buy them from the duty- and tax-free shop on board to take home. Our aim is to have a wide range of wine and champagne available, and we are especially proud that our shops can offer products from large, well-known vineyards as well as smaller, individual producers," says Kim Engblom, Viking Line's Tax Free Manager, Sales & Purchasing.

Young craftspeople and a passion for organic farming

The grapes for the ships' new white wine, Freeclimber Riesling, grow on the steep slate slopes bordering the Mosel River. The wine is made by hand by four young, innovative professionals under challenging conditions.

The high quality of the Freeclimber Riesling is due to the use of grapes that have ripened longer than usual, combined with modern, innovative wine production methods. Organic yeast is used in the process, while cool temperatures are beneficial to production. Tasting the wine, one realizes why it is worth growing Riesling grapes on some of the world's most challenging vineyard slopes.

This demi-sec wine is a combination of fresh acidity and lovely mineral tones. Carefully chosen production methods give the wine a creamy, rich structure which enhances the taster's pleasure. The producers note that the wine pairs exceptionally well with fish and seafood, exotic Asian specialities or light meat. The Freeclimber Riesling is also suitable to drink on its own.

Gérard Bertrand, who produces the ships' new red wine, Réserve Spéciale Cabernet-Merlot, is a passionate ambassador for the Mediterranean lifestyle and wines from southern France. He is also one of France's most prominent Eco-cert certified producers of organic wines. His Réserve Spéciale wines are easy to enjoy, with a fruity freshness and a modern style. Carefully selected grapes from the best vineyards in the Vin de Pays d'Oc region are used in production. Grape cultivation and wine production are characterized by the region's centuries of tradition as well as modern innovation.

The Réserve Spéciale Cabernet-Merlot is a round, full-bodied, fruity wine and is best served at a temperature of 18 degrees Celsius. It also pairs well with red meat, game and aged cheeses.

High-class bubbles à la Essi Avellan

The sparkling wines were chosen by Essi Avellan, Finland's first Master of Wine and Viking Line's long-time business partner. The Belvino Durello Lessini, an Italian sparkling wine available on the company's ships in 2016 and 2017, is a fresh, enticing wine with a bouquet that hints of apple and citrus fruit. The wine is produced by the Pizzolo family, who have cultivated vineyards for centuries. The family take high quality as a given and ensure this by investing in research and the production chain.

The ships' new champagne is Charles Heidsieck Brut Réserve, which is produced by one of the top makers in the Champagne region of France. This champagne's richly toasted bouquet has notes of tropical fruit, honey, brioche and coffee with soft, spicy nuances. It has a broad, velvety taste with a nicely toasted, fruity aftertaste that lingers. The Charles Heidsieck Brut Réserve is also highly recommended as an accompaniment to food throughout the meal.

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