



Forstreiter



Das Mammut Reserve 2018 Magnum



Origin: Niederösterreich

Location: The grapes originate from our vineyards of our vineyards, which belong to the best vineyards of Hollenburg.

Analysis: Alcohol: 15,5% vol
Residual sugar: 1,7 g/l
Acidity: 5,3 g/l

Closure: Cork

Soil: Conglomerate

Vinification: 3-4 weeks maceration period, 24 months in new French barrique

Characteristics: Strong, complex and dense wine with very well integrated spice, wood and a long finish. A harmony of aromas: chocolate, light tobacco hints, dark barrel brandy, coffee, black elderberries, black cherries.
Through careful selection of the grapes in the vineyard, gentle fermentation and long maturation in barrique we press "Das Mammut", which is unparalleled.

Recommendation: Excellent with red meat (e.g. beef steak, lamb), game dishes (venison, wild boar), stews (beef cheeks) and mature cheeses such as Parmesan or Comté. Perfect for hearty dishes! Tipp: Open 2-4 hours before enjoying

Ideal Drinking Point: 2020 bis 2040

Drink temperature: 16°C

EAN Bottle: 9120010693 373
EAN Case: 9120010693 380

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