



Forstreiter

Das Mammut Reserve 2017

Cuvée aus Zweigelt, St. Laurent und Rösler



Located on the right bank of the river Danube, is **Hollenburg**, the southernmost district of Krems, also called **Austria's white wine capital**. Our winery is situated within this historical region of the **Kremstal**, where viticulture was practiced evidently **400 years A.D. by the Romans**. The love for wine is deeply rooted in our family for far over a century, and since 1868 the winery is family – owned. Quality grows outside in the vineyards, where the soils are dominated by loess and supplemented by **conglomerate and gravel**. The warm **Pannonian climate** from the east meets the Continental influenced climate of the higher situated Waldviertel. This results in extreme temperature differences between day and night, which has intense positive effect on the formation of flavour. Foundation for producing great wine is **sustainable treatment** of soil and vineyards. To maintain the nature given quality, we only work with gentle treatments and few interventions in the cellar. **“I make the wines for myself, I can only sell the wines that I like.”**

- Origin:** Niederösterreich
- Location:** The grapes originate from our vineyards of our vineyards, which belong to the best vineyards of Hollenburg.
- Analysis:**
 - Alcohol: 14,0% vol
 - Residual sugar: 1,7 g/l
 - Acidity: 5,5 g/l
- Closure:** Cork
- Soil:** Conglomerate
- Harvest:** Middle of October
- 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:** A wine for special occasions. As a food companion it is suitable for hearty dishes, such as game dishes, roasted or braised meat with strong sauces.
- Ideal Drinking Point:** 2019 bis 2040
- Drink temperature:** 16°C
- Tipp:** Open 2-4 hours before enjoying
- EAN Bottle: 9120010690 860
- EAN Case: 9120010690 877



Weingut Forstreiter GmbH

A-3506 Krems - Hollenburg Hollenburger Kirchengasse 7,
Tel: +43(0)2739-2296 weingut@forstreiter.at www.forstreiter.at

Dieses Produkt wurde unter Einhaltung der Verordnungen (EG) 1935 / 2004 sowie 10/2011 hergestellt.

