



Forstreiter



Mammuts Hafen 2023

Liqueur wine



Origin:

Location:

The grapes come from our own vineyards in Hollenburg.

Analysis:

Alcohol: 19,0 % vol

Residual sugar: 3,4 Bé

Acidity: 4,5 g/l

Closure:

Glass Stopper

Soil:

Loess and conglomerate

Vinification:

New Barrique Barrel

Characteristics:

Full-bodied, slightly sweet liqueur wine in the style of a port wine, with intense fruit and barrique notes. Long-lasting finish with hints of red berries and chocolate.

Serving recommendation:

Port-style wines pair very well with a cheese platter. Creamy as well as spicy, piquant cheeses are particularly recommended. As an alternative to cheese, dark chocolate, dark chocolate mousse, or black berries are also excellent choices. Of course, it can also be enjoyed as a digestif.

Ideal drinking maturity: 2025 bis 2040

Serving temperature: 16°C

EAN Flasche: 9120010694 806

EAN Karton: 9120010694 813

Weingut Forstreiter GmbH

3506 Hollenburg, Hollenburger Kirchengasse 7, Austria
Tel: +43 2739 2296 weingut@forstreiter.at www.forstreiter.at

