

Mamont Siberian Vodka

£42.95

Vintage:

Bottle Size: 70cl

Alcohol %: 40%

Country: Russia

Description: The unique shape of this bottle is based on the shape of an mammoth's tusk. Made from pure Siberian water and Siberian wheat and triple filtered through Siberian birch charcoal. Local cedar nuts are added as a finishing touch.



Cepages:

Group:

Sub group:

Colour: Grain

Closure: Screwcap

Producer:

Website: <http://www.mamontvodka.com>

Organic/Bio Status:

Food / cocktail match: Mamont Vodka served with food platters:

Meat-Charcuterie, grilled peppers, Olives, artichokes and focaccia bread.

Vegetarian-Sun-dried tomatoes, artichokes, olives, fresh mozzarella and focaccia bread.

Food / cocktail recipe: Mamont French kiss:

1 1/2 shots of Mamont Vodka
3/4 shot of Chambord
1/2 shot Dry Vermouth
1/2 shot Pineapple juice

Method:

Combine the Vodka, Vermouth and Pineapple juice in a mixing glass with ice. Stir well. Strain into a chilled martini glass and top off with the Chambord. Garnish with a cherry.

Press**Awards****Other Info:**

Crystal-clear Mamont is like no other vodka. Outstandingly smooth, delicate and rich toned, its secret lies in uniquely Siberian ingredients and craftsmanship. Production begins with exceptionally pure water from Siberian artesian wells, filtered through layers of volcanic rock. Grains of finest local wheat are carefully selected. These are painstakingly distilled again and again. A unique treatment with Siberian birch charcoal and triple filtration allow the vodka to achieve a purity, clarity and smoothness close to perfection. As a special touch, cedar nuts are added as they used to be eaten by the mammoths who roamed the area. Today, like the unique tusk-shaped bottle, they are a reminder of Mamont's Siberian heritage.