



HERRENHOF LAMPRECHT

ARTISAN HANDCRAFTED WINES

KONTAKT:

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FURMINT FROM SANDSTONES 2018



Variety: Furmint

Cru: Buchertberg

a south-southeast facing slope

Age of vines: 3-9 years

Closure: Screwcaps

Soil: tertiary sediments - sand,
limy sandstone, silt, opok

Fermentation: natural yeasts only

Aging: half and full Startin-barrels

Analysis: 11,7 vol% 0,2g/l RS 5,7g/l acidity

Storage ability: 2029+

Serving temperature: 11-12°C

(please don't serve it too cool)

Decant it!

Produced according to the rules of
Herrenhof Charta.

Vegan wine



pls USE a
BIG
GLASS!



Wine is natural health food.



Lamprecht Gottfried

The vintner: Gottfried Lamprecht