



HERRENHOF LAMPRECHT

ARTISAN HANDCRAFTED WINES

KONTAKT:

PÖLLAU 43

8311 MARKT HARTMANNSDORF

STEIERMARK - ÖSTERREICH/AUSTRIA

TEL: +43(0)699 17149689

MAIL: OFFICE@HERRENHOF.NET

WEB: WWW.HERRENHOF.NET

WEB2: WWW.BUCHERTBERG.COM

CRÉMANT DE HERRENHOF GRAND RESERVE 2016



Variety: 100% Furmint

Cru: Buchertberg

a south-southeast facing slope

Age of vines: 3-9 years

Closure: natural cork, DIAM

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

Fermentation: natural yeasts only, 8 months cask.
31 months on its yeast in the bottle, riddling and
disgorging done by hand, depending on the bottle a
slight yeast clouding may be possible.

Aging: full Startin-barrels

Analysis: 11,8 vol% 1,2g/l RS 5,4g/l acidity

Storage ability: 2029+

Serving temperature: 10-11°C

Contains sulfites: yes

Produced according to the rules of
Herrenhof Charta.



pls USE a
BIG
GLASS!



Sparkling wine is natural health food.



Lamprecht Gottfried

The vintner: Gottfried Lamprecht