



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

FURMINT
from Sandstone
2020

//FU20



Variety: Furmint

Cru: Buchertberg

a steep south-southeast facing slope

Age of vines: 3 and 11 years

Closure: screwcaps

Soil: tertiary sediments sand,
limy sandstone, silt

Fermentation: 24 hours skin contact, native
yeasts fermentation in 600 liter barrels

Aging: full Startin-barrels

Analysis: 11,6 vol% 0,2 g/l RS 6,1g/l acidity

Storage ability: 2032+

Filtration: none

Serving temperature: 11-12°C

(please don't serve it too cool)

Decant it!

Produced according to the rules of the
HERRENHOF Charta.

Vegan wine

Furmint is the great unknown grape
variety from south-east europe!



pls USE a
BIG
GLASS!



Wine is natural health food.



Gottfried Lamprecht

The vintner: Gottfried Lamprecht