



HERRENHOF LAMPRECHT

ARTISAN HANDCRAFTED WINES

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PINOT NOIR of Opok
2019

//PN19



Variety: Pinot Noir

Cru: Buchertberg

a steep south-southeast facing slope

Age of vines: 8-15 years

Closure: screwcaps

Soil: Opok

Fermentation: spontaneous, natural yeast

Aging: full Startin-barrels

Analysis: 12,7 vol% 0,2 g/l RS 6,0g/l acidity

Storage ability: 2035+

Filtration: keine

Serving temperature: 15-16°C

(please don't serve it too warm)

Decant it!

Produced according to the rules of the
HERRENHOF Charta.

Vegan wine



pls USE a
BIG
GLASS!

Pinot noir is a challenge year after
year. But 2019 was just amazing!



Wine is natural health food.



Gottfried Lamprecht

The vintner: Gottfried Lamprecht