



HERRENHOF LAMPRECHT

ARTISAN HANDCRAFTED WINES

KONTAKT:

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Sand & Lime PINOT BLANC 2021

// WB21



Variety: Pinot blanc

Cru: Buchertberg

a steep south-southeast facing slope

Age of vines: 7 and 17 years

Closure: screwcaps

Soil: tertiary sediments - sand,
limy sandstone, silt

Fermentation: native yeasts fermentation in 600
liter oak barrels

french, hungarian, styrian oak

Aging: Startin-barrels

Analysis: 12,7 vol% 0,7 g/l RS 5,6g/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



pls USE a
BIG
GLASS!

Our entry-level drug: our Pinot
Blanc, with which you will definitely
have a lot of fun and enjoyment!
An incomparable wine for relatively
little money.



Wine is natural health food.



Gottfried Lamprecht

The vintner: Gottfried Lamprecht