



HERRENHOF LAMPRECHT

ARTISAN HANDCRAFTED WINES

KONTAKT:

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Sand & Lime Reserve + PINOT BLANC 2019

// WBr+19



Variety: Pinot blanc

Cru: Buchertberg

a steep south-southeast facing slope

Age of vines: 17 years

Closure: screwcaps

Soil: tertiary sediments - sand,
limy sandstone, silt

Fermentation: spontaneous

Aging: full Startin-barrel for three years
(own oak from our own forests)

Analysis: 13,0 vol% 0,2 g/l RS 7,5g/l acidity

Storage ability: 2040

Filtration: none

Serving temperature: 12-13°C

(please don't serve it too cool)

Decant it!

Produced according to the rules of the
HERRENHOF Charta.

Vegan wine

This wine is a lively wine, just like
the figures on the label. Enjoy this
wine wisely.



pls USE a
BIG
GLASS!



Wine is natural health food.



Gottfried Lamprecht

The vintner: Gottfried Lamprecht