



HERRENHOF LAMPRECHT

ARTISAN HANDCRAFTED WINES

KONTAKT:

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f(p)unky BLAUFRÄNKISCH rosé NATURE 2022

// BFr22



Variety: Blaufränkisch
Cru: Buchertberg
a steep south-southeast facing slope
Age of vines: 8 - 12 years
Closure: screwcaps
Soil: tertiary sediments - silt
Fermentation: native yeasts, fermentation in 600 liter oak barrels
Aging: Startin-barrels
Analysis: 11,8 vol% 4,1 g/l RS 7,2g/l acidity
Storage ability: 2030
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, Organic wine, AT-BIO-402

Nature: matured without added sulphur



pls USE a
BIG
GLASS!

This wine stands for an alternative, a more crazy style. It has a great drinking flow and a pleasant structure. Funky & punky because this wine is refreshingly different.



Wine is natural health food.



Gottfried Lamprecht

The vintner: Gottfried Lamprecht