



# HERRENHOF LAMPRECHT

ARTISAN HANDCRAFTED WINES

KONTAKT:

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PINOT NOIR  
vom Opok  
2021

# // PN21



**Variety:** Pinot noir

**Cru:** Buchertberg

a steep south-southeast facing slope

**Age of vines:** 4 - 18 years

**Closure:** screwcaps

**Soil:** tertiary sediments - sand,  
limy sandstone, silt

**Fermentation:** native yeasts, fermentation in  
600 liter oak barrels of styrian, lower austrian,  
romanian wood

**Aging:** Startin-barrels

**Analysis:** 13,6vol% 0,3g/l RS 7,8g/l acidity

**Storage ability:** 2035

**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



pls USE a  
BIG  
GLASS!

Finesse and elegance:

Only Pinot noir can do that, and  
especially when the variety grows  
on the Buchertberg. Pinot noir,  
we love you, even when you're  
bitchy ...



Wine is natural health food.



*Gottfried Lamprecht*

The vintner: Gottfried Lamprecht