

ARTISAN HANDCRAFTED WINES KONTAKT: PÖLLAU 43 8311 MARKT HARTMANNSDORF STEIERMARK - ÖSTERREICH/AUSTRIA TEL: +43(0)699 17149689 MAIL: OFFICE@HERRENHOF.NET WEB: WWW.HERRENHOF.NET WEB2: WWW.BUCHERTBERG.COM

Silt & Gravels SAUVIGNON BLANC 2022

// SB22



Variety: Sauvignon blanc Cru: Buchertberg a steep south-southeast facing slope Age of vines: 5-18 years Closure: screwcaps Soil: tertiary sediments - sand, limy sandstone, a lot of silt Fermentation: native yeasts fermentation Aging: half Startin-barrels Analysis: 13,0 vol% 15,0 g/l RS 7,0g/l acidity Storage ability: 2035 Serving temperature: 11-12°C Filtration: none

(please don't serve it too cool) <u>Decant it!</u> Produced according to the rules of the HERRENHOF Charta. Vegan wine, Organic wine, AT-BIO-402



The basis for this wine were very ripe grapes from the Buchertberg. Our Sauvignon is exceptionally full-bodied and impresses with its ripe fruit.





fried samprecht

The vintner: Gottfried Lamprecht