Sattlerhof
GAMLITZ, SÜDSTEIERMARK

Gamlitz
Sauvignon blanc 2021

REGION	Südsteiermark (South Styria)
QUALITY LEVEL	village wine, Südsteiermark DAC
VARIETAL	Sauvignon blanc
VINEYARDS	Fully ripe grapes from our vineyards in the Gamlitz region. The steeply sloping vineyards are situated at 350-450 m above sea level. Cool microclimate. Selective harvest exclusively by hand in small boxes.
SOIL	quartz and limestone
VINIFICATION	Maturation time 4-8 hours, fermentation in stainless steel tanks; classic maturation on the fine lees 4-5 months
CHARACTER	Needs a little air at the beginning. Starts with mustard seed notes and fresh fennel,green paprika stems on the nose. The palate develops then to pear fruit,soft and smoky,amaying lenght with great balance.
ALCOHOL	13 %vol.
RESDUAL SUGAR	1,2 g/l
ACIDITY	6,1 g/l
ALLERGENS	contains sulfite
VEGAN	Yes
BIOSTATUS	AT BIO 402, certified by Lacon
EAN	9120116050292
AVAILABLE IN	0,75l, 1,5l
BEST FORM	until 2028
RECOMMENDATIONS	Pair with fish dishes, risotto, asparagus and creative vegetarian dishes
RATINGS	Falstaff: 94 points

The winery Sattlerhof is one of the leading internationally-known wineries of South Styria. This family business cultivates 35 hectares of vineyards with Sauvignon Blanc as the main grape variety. The hotel and restaurant Sattlerhof, run by Hannes Sattler, completes the winery – making it one of the top destinations for the pleasures of Styrian culture.

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