

Gamlitz

Sauvignon blanc 2020



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	The fragrance fascinates immediately. Cool and vibrant with exotic fruits like carambola and papaya, but also appetizing bell pepper spice and pear nuances. Everything is compact and firmly structured. Remains persistent on the palate with a juicy, spicy aftertaste
ALCOHOL	12,5 %vol.
RESIDUAL SUGAR	1,1 g/l
ACIDITY	6,7 g/l
ALLERGENS	contains sulfite
VEGAN	Yes
BIOSTATUS	AT BIO 402, certified by Lacon
EAN	9120007394870
AVAILABLE IN	0,75l,1,5l
BEST FORM	until 2026
RECOMMENDATIONS	Pair with fish dishes, risotto, asparagus and creative vegetarian dishes
RATING	Falstaff: 93 Punkte Parker: 93 Punkte



WEINGUT

Familie Sattler

The winery Sattlerhof is one of the leading internationally-known wineries of South Styria. This family business cultivates 33 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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