

Gamlitz Sauvignon blanc 2022



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 Notes of gooseberry

and verbena. Deep flavours come through in the glass – including yellow pepper and a touch of pink grapefruit. The palate is tight, cool, juicy and complex; always very

flavourful and persistent.

ALCOHOL 13,5%vol.
RESDUAL SUGAR 1,1g/l
ACIDITY 6,10g/l

ALLERGENS contains sulfite

VEGAN Yes

BIOSTATUS AT BIO 402, certified by Lacon

EAN 9120116050919 **AVAILABLE IN** 0,75l, 1,5l

BEST FORM until 2035

RECOMMENDATIONS Pair with fish dishes, risotto, asparagus and creative vegetarian dishes

RATINGS Falstaff: 94pts

Wine Advocate: 91pts

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.



WEINGUT

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Sattlerhof