

Trockenbeerenauslese Sauvignon blanc 2022



REGION	South Styria
QUALITY LEVEL	Quality wine
VARIETAL	Sauvignon blanc
VINEYARD	The wines are cultivated on very steep hills, challenging vineyards with perfect exposures, selective harvest exclusively by hand in small boxes.
BODEN	Sand, gravel, shell limestone
AUSBAU	Fermented in stainless steel tanks; classic maturation on the fine lees 4-5 months
CHARAKTER	A heavenly bouquet offers white vineyard peach, apricot and gooseberry jam with subtle nuances of green tea and preserved lemons. Crystal clear and elegant with a vibrant play between sweet fruit and bright acid – simultaneously sweet and refreshing. Offers tremendous drinking pleasure.
ALCOHOL	11%vol.
RESIDUAL SUGAR	215,4g/l
ACIDITY	8,7g/l
ALLERGENS	Contains sulfites
VEGAN	Yes
BIOSTATUS	Organic, Biodynamic, Certified by Lacon
EAN	9120116051176
AVAILABLE IN	0,375l
BEST FORM	bis 2033
RECOMMENDATIONS	With a dessert, cheese, duck liver

RATINGS



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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