

**Südsteiermark
Sauvignon blanc 2024**



**ORIGIN
QUALITYLEVEL
VARIETAL**

Südsteiermark, Südsteiermark DAC
Regional wine
Sauvignon blanc

VINYARDS

Steep vineyards, unpredictable weather conditions and a great variety of soils are the main features of Southern Styria as a wine-growing region. Through sustainable cultivation, careful handwork and selective picking at harvest time, nature gives us such highly aromatic and expressive wines.

**SOIL
VINIFICATION**

Quarz and limestone soils
Fermented in stainless steel tanks, classic maturation

CHARACTER

A wine that is a real pleasure to drink pleasure! A fresh “cloud of aromas” of yellow-green peppers, white-fleshed pears and a hint of elderflower. On the palate fine acidity, liveliness and an abundance of exciting exciting aromas.

**ALCOHOL
RESIDUAL SUGAR
ACIDITY
ALLERGENS
VEGAN
BIOSTATUS
EAN
AVAILABLE IN**

13 %vol.
1,1 g/l
5,3 g/l
Contains sulfite
Yes
Biological, certified by Lacon
9120116051268
0,75l

**BEST FORM
RECOMMENDATIONS**

optimal to the end of 2029
A Sauvignon for drinking solo and as an ingenious accompaniment to delicate spring dishes such as asparagus and Co.



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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