

Gamlitz

Sauvignon blanc 2024



REGION
QUALITY LEVEL
VARIETAL

Südsteiermark (South Styria)
village wine, Südsteiermark DAC
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

Cool and lively, requires some air. Notes of white-fleshed Pears and a touch of green asparagus. Then, aromas of Lemon balm and lemon verbena emerge. Wonderfully vibrant, complex, with an excitingly long finish on the palate.

ALCOHOL
RESIDUAL SUGAR
ACIDITY
ALLERGENS
VEGAN
BIOSTATUS
EAN
AVAILABLE IN

13,5 %vol.
1,1 g/l
5,2 g/l
contains sulfite
Yes
AT BIO 402, certified by Lacon
9120116051305
0,75l, 1,5l

BEST FORM
RECOMMENDATIONS

until 2033
Pair with fish dishes, risotto, asparagus and creative vegetarian dishes



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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