

Ried Sernauberg
Sauvignon blanc 2023



REGION	Südsteiermark (South Styria)
QUALITY LEVEL	Cru wine, Südsteiermark DAC, 1 STK (STK Premier Cru)
VARIETAL	Sauvignon blanc
VINEYARDS	Fully ripe grapes from our single vineyard site Sernauberg, a southward- facing basin with fine sandy soils. Selective harvest exclusively by hand in small boxes.
SOIL	Fine sandy soil with layers of gravel, extremely steep slopes, southeast basin position
VINIFICATION	Skin contact 4-8 hours, fermentation in stainless steel tanks; classic maturation on the fine lees
CHARACTER	Yellow exotic fruits, pear fruit, lemon balm, lively and delicately spicy, full-bodied with a powerful finish.
ALCOHOL	12,5 %vol.
RESIDUAL SUGAR	1,1 g/l
ACIDITY	5 g/l
ALLERGENS	Contains sulfite
VEGAN	Yes
BIOSTATUS	AT BIO 402, certified by Lacon
EAN	9120116051398
AVAILABLE IN	0,75l, 1,5l
BEST FORM	Until 2033
RECOMMENDATIONS	Pairs well with asparagus, vegetables or fish.



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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