

GAMLITZER Sauvignon blanc 2014

REGION	Südsteiermark (South Styria)
QUALITY LEVEL	Quality wine
VARIETY	Sauvignon blanc
VINEYARDS	Fully ripe grapes from our vineyards in the Gamlitz region. The steeply sloping vineyards are situated at 350-550m above sea level. In the vineyard conversion to organic viticulture AT-BIO 402, selective harvest exclusively by hand in small boxes.
SOIL	sand, gravel, shell limestone
VINIFICATION	Maturation time 4-8 hours, fermentation in stainless steel tanks; classic maturation on the fine lees 4-5 months.
CHARACTER	Powerful from the start, fine-meshed and deeply aromatic. Reminiscent of tropical fruit such as lychees and mangos, and later of green, deeply aromatic parsley and tomato truss. Both juicy and mineralic, with a salty and excitingly long finish.
ALCOHOL	12 % vol
RESIDUAL SUGAR	1.0 g/l
ACIDITY	6.9 g/l
ALLERGEN	contains sulphites
BEST FORM	Optimal to the end of 2020
RECOMMENDATIONS	To go with fish, pasta, risotto, vegetables and asparagus.
SERVING TEMPERATURE	11°–13° Celsius



The winery Sattlerhof is one of the leading internationally known wineries of South Styria. This family business cultivates 40 hectares of vineyards with Sauvignon blanc as the main grape variety. The hotel and restaurant Sattlerhof, run by Hannes Sattler, complements the winery – making it one of the top destinations for epicurean culture in Styria.

**WEINGUT
SATTLERHOF**

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