

## GAMLITZER Weissburgunder 2014

<b>REGION</b>	Südsteiermark (South Styria)
<b>QUALITY LEVEL</b>	Quality wine
<b>VARIETY</b>	Weißburgunder, Pinot blanc
<b>VINEYARDS</b>	Fully ripe grapes from 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.
<b>SOIL</b>	Sand, gravel, shell lime stone
<b>VINIFICATION</b>	Fermentation in stainless steel tanks; classic maturation on the fine lees 4-5 months.
<b>CHARACTER</b>	Elegant, fine-boned interplay of ripe lemon and fresh almonds in the nose, backed by a hint of melon. Fresh and fine in the mouth, nuanced but with a firm backbone.
<b>ALCOHOL</b>	11.5% vol
<b>RESIDUAL SUGAR</b>	1.4 g/l
<b>ACIDITY</b>	6.6 g/l
<b>ALLERGEN</b>	contains sulphites
<b>BEST FORM</b>	Optimal to the end of 2018
<b>RECOMMENDATIONS</b>	Great to have with chicken, or vegetables such as zucchini and pumpkin.
<b>SERVING TEMPERATURE</b>	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, compliments the winery – making it one of the top destinations for epicurean culture in Styria.

**WEINGUT  
SATTLERHOF**

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