

**Ried Kranachberg
Sauvignon blanc 2019** 

REGION	Südsteiermark(South Styria)
QUALITY LEVEL	Grand Cru wine, Südsteiermark DAC GSTK (STK Grand cru)
VARIETY	Sauvignon blanc
VINYARDS	Fully ripe grapes from our single vineyard site Kranachberg. The limey, sandy soils in the steeply rising vineyards at 450-550m as lend the wines their unmistakable, cool aroma. Rigorous selection of the ripest berries from the Kranachberg.
SOIL VINIFICATION	Quarz and lime stone skin contact 12-16 hours, fermentation in stainless steel tanks; maturation on fine lees for 18 months; smooth filtration after long sedimentation time
CHARACTER	Spicy herbs, ripe pears, yellow tropical fruits, aromatic dill, white pepper, mineral notes, lots of pressure and juicy balance on the palate, enormous length and great potential for development. At the beginning of a great journey
ALCOHOL	13,5 % vol.
RESIDUAL SUGAR	1,1 g/l
ACIDITY	6,4 g/l
ALLERGENS	contains Sulfite
VEGAN	yes
BIOSTATUS	AT BIO 402, certified by Lacon
EAN	9120007394573
AVAILABLE IN	0,75l, 1,5l, 3l, 6l
BEST FORM	2022 - 2033 and longer
RECOMMENDATIONS	With fish, crustaceans, asparagus, Asian dishes
RATING	Falstaff 97 points Parker 95 points Gault Millau 19,5 points



WEINGUT

Familie Sattler

The winery Sattlerhof is one of the leading internationally-known wineries of South Styria. This family business cultivates 35 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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