

**Ried Sernauberg
Sauvignon blanc 2019** 

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	Maturation time 4-8 hours, fermentation in stainless steel tanks; classic maturation on the fine lees
CHARACTER	Juicy and filigree, plenty of spice in the glass, ripe apple, white asparagus and fennel. Wonderful palate presence, highly elegant and vibrantly clear
ALCOHOL	13 %vol.
RESIDUAL SUGAR	1,1 g/l
ACIDITY	6,8 g/l
ALLERGENS	contains sulfite
VEGAN	Yes
BIOSTATUS	AT BIO 402, certified by Lacon
EAN	9120007394504
AVAILABLE IN	0,75l,
BEST FORM	until 2028
RECOMMENDATIONS	Pairs well with asparagus, vegetables or fish.
RATING	Falstaff: 93 points Gault Millau: 17,5/20 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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