

**Gamlitz**  
**Sauvignon blanc 2021** 

<b>REGION</b>	Südsteiermark ( South Styria)
<b>QUALITY LEVEL</b>	village wine, Südsteiermark DAC
<b>VARIETAL</b>	Sauvignon blanc
<b>VINEYARDS</b>	Fully ripe grapes from our vineyards in the Gamlitz region. The steeply sloping vineyards are situated at 350-450 m above sea level. Cool microclimate. Selective harvest exclusively by hand in small boxes.
<b>SOIL</b>	quartz and limestone
<b>VINIFICATION</b>	Maturation time 4-8 hours, fermentation in stainless steel tanks; classic maturation on the fine lees 4-5 months
<b>CHARACTER</b>	Needs a little air at the beginning. Starts with mustard seed notes and fresh fennel, green paprika stems on the nose. The palate develops then to pear fruit, soft and smoky, amazing length with great balance.
<b>ALCOHOL</b>	13 %vol.
<b>RESIDUAL SUGAR</b>	1,2 g/l
<b>ACIDITY</b>	6,1 g/l
<b>ALLERGENS</b>	contains sulfite
<b>VEGAN</b>	Yes
<b>BIOSTATUS</b>	AT BIO 402, certified by Lacon
<b>EAN</b>	9120116050292
<b>AVAILABLE IN</b>	0,75l, 1,5l
<b>BEST FORM</b>	until 2028
<b>RECOMMENDATIONS</b>	Pair with fish dishes, risotto, asparagus and creative vegetarian dishes



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.



WEINGUT

Familie Sattler

Sernau 2  
8462 Gamlitz  
T +43 (0) 3453 | 25 56  
F +43 (0) 3453 | 57 32  
weingut@sattlerhof.at  
www.sattlerhof.at