

Sattlerhof

Austria - Südsteiermark - Gamlitz



Ownership/Founders Sattler / Wilhelm Sattler Family

Start of Activity 1964

Vitiviniculture Certified Organic / Biodynamic

Hectares 35

Bottles produced 140.000

GAMLITZ SAUVIGNON BLANC

100% Sauvignon Blanc

Production area: Gamlitz region. The steeply sloping vineyards are located 350-450 m above sea level. Cool microclimate

Terrain: quarzo e terreni calcarei

Harvest: Selective harvesting exclusively by hand in small boxes

Vinification: maceration 4-8 hours, fermentation in stainless steel tanks

Refinement: On fine lees for 4-5 months

Color: giallo paglierino

Fragrance: The nose reveals notes of mustard seed and fresh fennel, stems of green paprika

Flavor: the palate then develops toward pear-based fruit, soft and smoky, with great length and balance

Alcoholic Grade: 13% vol



Thirty-five hectares of organically and biodynamically farmed vineyards and a tireless quest for improvement and perfection characterize the work of the Sattler family of Gamlitz, Styria. This wine-growing region with more than 2,600 hectares under vine is the southernmost in Austria and has Sauvignon as its main grape variety. The year 2021 is an important milestone for Sattlerhof because it is the first vintage certified *respekt-BIODYN*, an association for biodynamic viticulture founded in 2007 and based in Austria. The company's most important cru such as Kranachberg, Pfarrweingarten, Kapellenweingarten and Sernauberg are characterized by quartz and limestone, depending on their location. The low yields of the old vines, steep slopes, hand-harvesting, selection of grapes in small boxes, and gentle pressing and handling during winemaking result in authentic wines with high aging potential. Willi Sattler's legacy is in good hands, entrusted to sons Andreas and Alexander. The name Sattlerhof is now enshrined as a guarantee of high quality and exceptional experience, a symbol of Styria with its elegant, precise, sincere wines in pursuit of essentiality.