

Sattlerhof

Austria - Süsteiermark - Gamlitz



RIED KAPELLENWEINGARTEN SAUVIGNON BLANC

100% Sauvignon Blanc

Production area: Kapellenweingarten vineyard at an elevation of 550 m above sea level, cool microclimate

Terrain: ghiaia (ciottoli), conglomerato

Harvest: Selective harvesting exclusively by hand in small boxes

Vinification: fermentation in large used oak barrels

Refinement: in used oak barrels

Color: giallo paglierino

Fragrance: ripe pear fruit, lemon peel, red currant and pleasant saltiness

Flavor: multilayered and savory, remains long in the aftertaste, with wonderful texture

Alcoholic Grade: 12,5% vol



Ownership/Founders Sattler / Wilhelm Sattler Family

Start of Activity 1964

Vitiviculture Certified Organic / Biodynamic

Hectares 35

Bottles produced 140.000



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 over 2,600 hectares of vineyards, is the southernmost in Austria and its main grape variety is Sauvignon, although Morillon (Chardonnay) also produces excellent results. 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 synonymous with high quality and exceptional expertise, a symbol of Styria with its elegant, precise, sincere wines that seek simplicity and purity.