CUZZIOLGRANDIVINI

Sattlerhof

Austria - Südsteiermark - Gamlitz



WEISSBURGUNDER FASSRESERVE

100% Pinot bianco

Production area: Südsteiermark
Terrain: calcareo con conchiglie e coralli, argillo-marnoso e sottile strato sabbioso
Harvest: manual
Vinification: in oak barrels
Refinement: on the lees in oak barrels for seven years
Color: straw yellow
Fragrance: ground hazelnuts and fresh pretzels, marzipan and dried dates, followed by dried hay flowers and subtle hints of quince
Flavor: black tea and verbena, subtle and finely aromatic, clear and concentrated, long lemony finish
Alcoholic Grade: 13% vol

sattlerhof

Ownership/Founders Sattler / Wilhelm Sattler Family
Start of Activity 1964
Vitiviniculture 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.