

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: giallo paglierino

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
SÜDSTEIERMARK, ÖSTERREICH

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 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.