

GAMLITZER Muskateller 2014

REGION	Südsteiermark (South Styria)
QUALITY LEVEL	Quality wine
VARIETY	Muscat
VINEYARDS	Fully ripe grapes from our Gamlitz vineyards. The steeply sloping vineyards are situated at 350-550m above sea level. In the vineyard conversion to organic viticulture AT-BIO 402, selective harvest exclusively by hand in small boxes.
SOIL	Sand, gravel, shell lime stone
VINIFICATION	Fermentation in stainless steel tanks; classic maturation on the fine lees 4-5 months.
CHARACTER	Vibrantly cool, nuanced and crystal clear. Great grape aroma and delicious citrus-marked elements. Incredibly cheery on the palate, vivid and aromatic finish.
ALCOHOL	11% vol
RESIDUAL SUGAR	2.9g/l
ACIDITY	6.8/l
ALLERGEN	contains sulphites
BEST FORM	Optimal to the end of 2019
RECOMMENDATIONS	Ideal as an aperitif and vegetable tempura.
SERVING TEMPERATURE	11°-13° Celsius



The winery Sattlerhof is one of the leading internationally known wineries of South Styria. This family business cultivates 40 hectares of vineyards with Sauvignon blanc as the main grape variety. The hotel and restaurant Sattlerhof, run by Hannes Sattler, compliments the winery – making it one of the top destinations for epicurean culture in Styria.

**WEINGUT
SATTLERHOF**

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