

GAMLITZER Muskateller 2015

REGION	South Styria
QUALITY LEVEL	Quality wine
VARIETY	Muscat
VINEYARDS	Fully ripe grapes from our Gamlitz vineyards. The steeply sloping vineyards are situated at 350 – 550 m 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 limestone
VINIFICATION	Fermentation in stainless steel tanks; classic maturation on the fine lees 4-5 months
CHARACTER	Crystal clear, refreshing Muscat, citrus, elderflower, and plenty of cucumber. Aromatic wild meadow herbs and juicy apricot. The broad spectrum of aromas is abundant and continues on the palate with notes of apple peel. Playful, delicately spicy and very lively.
ALCOHOL	11 % vol.
RESIDUAL SUGAR	1.3 g/l
ACIDITY	6.3 g/l
BEST FORM	Optimal to the end of 2020
RECOMMENDATIONS	Ideal as an aperitif and vegetable tempura.
SERVING TEMPERATURE	11°–13° Grad
RATING	Falstaff: 92 points



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
SÄTTLERHOF**

Maria und Willi Sattler

Sernau 2
A-8462 Gamlitz
T +43 (0) 3453 | 25 56
F +43 (0) 3453 | 57 32
weingut@sattlerhof.at
www.sattlerhof.at