

RIED KRANACHBERG

Sauvignon blanc 2015

REGION	Südsteiermark (South Styria), Große STK Lage
QUALITY LEVEL	Single-site wine
VARIETY	Sauvignon blanc
VINEYARDS	Kranachberg Fully ripe grapes from our single vineyard site Kranachberg. The limey, sandy soils in the steeply rising vineyards at 450-550m asl lend the wines their unmistakable, cool aroma. Certified to organic viticulture AT – BIO 402, Rigorous selection of the ripest berries from the Kranachberg.
SOIL	Tertiary sand soil with shell limestone and white mica.
VINIFICATION	Controlled fermentation in stainless steel tanks; remind on lees for as long as possible.
CHARACTER	Even without moving the glass, expressive dried tomato, olive, and wild broom. With time and aeration, the nose intensifies and pineapple and ripe fig complete the smoky, deeply mineral bouquet. All the known Sauvignon aromas are present. The first sip immediately captivates with everything uniting to make a precise and tightly woven impression. Deep, yet subtle, the wine inspires thirst and leaves a salty memory. Already offering drinking pleasure, yet will first show its full potential after a few years bottle maturation.
ALCOHOL	13.5% vol.
RESIDUAL SUGAR	1.0 g/l
ACIDITY	6.2 g/l
BEST FORM	Optimal to the end of 2030 and longer
RECOMMENDATIONS	Pair with Asian – inspired dishes, strong fish crustaceans, or asparagus.
SERVING TEMPERATURE	11°-13° Celsius
RATING	Falstaff: 95 points Robert Parker: 94 points Decanter World Wine Award 2017: 95 points (gold medal)

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.



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