

Top international award for South Styrian winery

The prestigious American wine magazine Wine & Spirits has honoured the Sattlerhof Winery in Gamlitz as one of the best 100 wineries in the world. Once again, the global wine community is looking at this artisanal organic winery in Southern Styria.

Vienna, 21 October, 2020

9,200 international wines were tasted blind by an expert jury from the renowned New York wine magazine Wine & Spirits. Those wineries with the most extraordinary wines were honoured as the Top 100 in the world, and the 35-hectare Styrian Sattlerhof winery, submitted for tasting by its American distributor Winebow Imports, was one of them. This is a very special award, and an affirmation for the family of staunchly organic winegrowers. Along with the flourishing diversity that has entered their vineyards, and the ever-increasing dedication of their sons Alexander and Andreas Sattler, the Sattlerhof wine style has also developed naturally over the years. Their father Willi Sattler supports them both, and confidently leaves them in charge. "As a small family winery, we are especially pleased to be bringing Styrian wine culture out into the wider world. This is an important sign in the current challenging times", the brothers say. The Sattlers export 40 percent of their wines to 34 countries worldwide. In Austria, they can be purchased through the winery's online store as well as from well-stocked wine shops.

"Wine & Spirits Top 100 Sessions" Online Tasting. This top-class tasting with the theme of "Wine & Cheese Pairing", featuring Alexander Sattler and other Top 100 winemakers, will take place on Thursday, November 12 from 17:00 to 18:00 CET (11am to 12pm NY time) and is open to all interested parties. Further information and registration at https://www.wineandspiritsmagazine.com/news/wine-news/wine-spirits-top-100-sessions-tickets-are-on-sale.

The Sattlerhof Winery. The organic cultivation of their 35-hectares of vineyards and their tireless search for improvement and perfection characterise the craft of the Sattler family of winemakers in Gamlitz, Styria. It is run by Willi and Maria Sattler and their sons Alexander and Andreas as a true family business. Their most important single-site vineyards Kranachberg, Pfarrweingarten, Kapellenweingarten, and Sernauberg are characterised by quartz or limestone, depending on the location. The low yields of their old vines on the steep slopes, their selective hand-picking of the grapes in small boxes, the gentle grape pressing, and sensitive handling



during vinification result in authentic and long-lasting wines. Sustainability and biodiversity are top priorities. For some time now, a flock of sheep has also enriched life at the winery. More news about this will be available soon

The Latest Ratings. 99 Falstaff points and a table of honour for the 2017 Sauvignon Blanc Trinkaus Kellerreserve Ried Kranachberg G STK, the best-rated wine of this vintage in Austria. The A la Carte Wine Guide published in October gave the Sattlerhof 2011 Sauvignon Blanc Privat 98+ points, and 98 points to the 2015 Sauvignon Blanc Kranachberg G STK as well. World class!

Wine & Spirits Magazine. Founded in 1982, this trade magazine is published seven times a year and has a readership of 200,000 American wine lovers and experts. Its coverage focuses on both established and emerging regions and producers and the art and science of viticulture, as well as wine & food. The magazine has received the prestigious James Beard Award for excellence in wine literature five times. Joshua Greene has been the publisher and editor-in-chief since 1986.

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