



THOMAS NIEDERMAYR
HOF GANDBERG

BRONNER 2018



NATURAL WINERY THOMAS NIEDERMAYR

Why not doubt what everyone considers logical? Why use many additives and technologies when you can achieve better with patience and respect for nature in a much more sustainable way?

That's why Rudi Niedermayr was a pioneer in organic farming. That's what brought him to the PIWIs: fungus resistant vines.

He passed his gift to consider everything down-to-earth to his son Thomas. He continues to develop his father's philosophy and creates natural, elegant wines in a living environment, which are allowed to be one-of-a-kind.

Simply wine with all its bacteria and yeast. Symbolizing its origin, all the hours of sunshine and storms of its growth.

VARIETY: Bronner. white wine.

POSITION AND SOIL: Vines grown at 520 meters above sea level in Eppan Berg and at 450 meters above sea level in Algund, in the mountainous region of South Tyrol, North Italy. Loamy and calcareous soil with high contents of white Dolomite rock in the South, meagre and sandy soil with slate content in the North – a mineral match.

HARVEST: Picked by hand between August 28 and September 19, 2018.

CELLAR: Partly maceration and fermentation on the skins. Spontaneous alcoholic and malolactic fermentation. Maturation in steel- and 500-liter wooden barrels. Bottled unclarified and unfiltered in August 2019 followed by evolution in the bottle.

TECHNICAL DATA: 13.5 % ABV; 4.9 g/l acidity; <1 g/l residual sugar; 0.47 g/l volatile acidity; 42 mg/l total sulfites; 3.5 pH value

“Patience and sensitiveness are the secrets on the way from seed to vine, from grape to natural wine. We accompany this progress to receive wines with depth. With edges and character, as we have.”



Nose: Complex notes of sweet spices, citrus, banana, peach,...

Mouth: Dense, spicy, lasting