



THOMAS NIEDERMAYR

HOF GANDBERG



SOUVIGNIER GRIS 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.

Honest wine, a whole microcosm. Symbol of its origins, the sunshine and storms of its life.

VARIETY: Sauvignier gris. White wine. Enchanting purple-, copper-, magenta-colored berries.

POSITION AND SOIL: Eppan, between 270 and 400 meters above sea level. Loamy, calcareous, deep soil with a high amount of white dolomite rock.

HARVEST: Gently handpicked between 20th of August and 26th of September 2018.

CELLAR: Destemmed with care, spontaneous alcoholic and malolactic fermentation initiated by vineyard-own yeast. 12 months on the yeast in neutral 500-liter oak barrels and in steel tanks. Bottled unclarified and unfiltered in August 2019, followed by an evolution within the bottle.

TECHNICAL DATA: 14.0 % ABV; 5.2 g/l acidity; <1 g/l residual sugar; 0.45 g/l volatile acidity; 25 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 conduct this progress to receive wines with depth. With edges and character, as we have.”



Nose: Herbal spices and dried fruits

Mouth: Dense and mineral, with a good grip on the finish