



THOMAS NIEDERMAYR

HOF GANDBERG

## T.N. 06 PIWI WEISS 2014



### THE ORGANIC WINE FARM "MASO GANDBERG"

For over 20 years the "Maso Gandberg" Organic Wine Farm has been managed by the Niedermayr family following organic-biological principles.

Thomas Niedermayr has recently taken over the farm from his father Rudolf. Thomas has assimilated the latter's approach and manages the farm following natural principles using renewed energies.

“ I am a young wine grower and, in the vineyard which was handed over to me, I try to combine innovative and consolidated concepts. I love working in close contact with nature and observing the seasonal cycles, watching how a small shoot turns into natural wine, with its own strong character. Wines must have a decisive personality – this is something I truly believe in. The best way to achieve this is to use the benefits of nature, making the most of its extraordinary strength. This is why in my vineyards you will find both tall grass and flowering plants, or various animal species. Nature itself is the key to producing good wine. ”

Thomas Niedermayr

Eppan Berg: A special location – a special wine. The robust, full taste with its lingering, velvety structure lends this wine a lively fullness. "The wine arouses curiosity from the start and is very moreish!"

"A vivacious, unfiltered white wine with a subtly layered aroma featuring gentle but spicy notes ranging from grapefruit to delicate blossom."

**VARIETY:** 'T.N. 06 PIWI WHITE' is pressed from the fungus-resistant variety Sauvignier gris. Most of the vines were planted in 2006. The fully ripened, magenta-coloured grapes were a wonderful taste sensation in 2014, too.

**POSITION AND SOIL:** The grapes thrive at 'Hof Gandberg', which is located in Eppan Berg at 520 metres above sea level at the eastern foot of the Gandberg mountain. The loamy, calcareous and deep soil has a high white Dolomite rock content.

**HARVEST:** Harvesting the fully ripe grapes started on 12th October and carried on until 18th October. The grapes were selected by hand when they were fully ripe. With a sugar content of 20° KMW, this 'Piwi white' really is top quality!

**IN THE CELLAR:** After the grapes were carefully pressed whole, the must was left to ferment in its own yeast in tonneaux and matured there for 13 months. For another 10 months, the wine was stored in steel casks. This wine was bottled in August 2016, where it is allowed to develop for another few months before it is put on the market.

Alcohol: 14% vol.; Total acidity: 5,8 g/l; Sugar residues: 2,3 g/l  
Quantity of bottles: 1.036 bottles



T.N.

06