



THOMAS NIEDERMAYR
HOF GANDBERG

T.N. 76 WEISSBURGUNDER 2014



NATURAL WINERY HOF GANDBERG

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 upgrowth.

VARIETY: 100% Pinot blanc, planted by Rudolf Niedermayr. Very typical and widespread in our area. He chose the Casarsa System (high-stem vine training). At 'Hof Gandberg', the knaggy vines have become the only ones that aren't fungus resistant.

POSITION AND SOIL: Vines grown at 520 meters above sea level in Eppan Berg, in the mountainous region of South Tyrol, North Italy. Loamy and calcareous soil with high contents of white Dolomite rock.

HARVEST: Handpicked in several harvest cycles from 21st of September to 4th of October 2014. Every pinot blanc grape is cut in half even before the fruit begins to ripen. So the remaining berries grow better and in a more concentrated fashion.

CELLAR: Partly steam and skin contact for 20 hours, partly fermented with the skin. Spontaneous fermentation, initiated by vineyard-own yeast. Ripening process in steel- and in oak barrels, 34 months on the yeast. Not fined or filtered, bottled in August 2017.

INFO: Alcohol: 13 % vol.; acidity: 5.4 g/l; residual sugar: 1.1 g/l; quantity: 2000 bottles



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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 corners and character, as we have.”

Thomas Niedermayr

1976

the year we planted our pinot blanc vines

T.N.

76

Subtle floral scent,

bright pale yellow, slightly cloudy. The combination of acidity and tannins creates fullness and an elegant character which excites to open another bottle.

