



THOMAS NIEDERMAYR
HOF GANDBERG

T.N. 14 SOLARIS 2015



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

"A very moreish drop of wine"

Solaris is a fruity, unfiltered white wine with a greenish matte shimmer. The characteristic stone fruit aroma with its harmonious, creamy-vanilla fullness when drunk is thanks to the optimal ripening of the grapes.

VARIETY: Solaris is one of the fungus-resistant vines. Back in 1999, Rudolf, Thomas Niedermayr's father, planted this variety in one of his vineyards and was something of a trailblazer in organic farming and a PIWI pioneer. In 2014, more land belonging to Hof Gandberg was planted with Solaris vines, which is where the grapes of Solaris T.N. 14 now come from.

POSITION AND SOIL: Solaris grapes thrive in Eppan Berg and the surrounding area at an altitude of between 520 to 650 m above sea level. The loamy, calcareous and deep soil is influenced by its high white Dolomite stone content.

HARVEST: Our harvest starts each year with the Solaris grapes. In 2015 we were able to harvest the first grapes from the youthful vines, and wonderfully ripened fruit was picked by hand on 22nd August. The grapes tasted very sweet and had a convincingly harmonious ripe acidity and aroma.

IN THE CELLAR: Careful whole-grape pressing followed by spontaneous fermentation of the must in yeast from the vineyard lasting three weeks. The wine matured in its leavenings in steel barrels until June and was bottled unfiltered in August 2016. T.N. 14 Solaris has been on sale since September 2016. The natural yeast protects the wine and promotes its healthy aging in the bottle, too.

Alcohol: 14 % vol.; Total acidity: 5,3 g/l; Sugar residues: <1 g/l
Quantity of bottles: 1196 bottles



T.N.

14