



THOMAS NIEDERMAYR
HOF GANDBERG

T.N. *06* ABENDROT 2015



NATURAL WINERY HOF GANDBERG

Among the vines, sunflowers are in full bloom. Spider webs cover the tractor. Wine is made in a new cellar, in the most traditional way. Hidden corners. Real people.

For over 25 years, the Niedermayr family has been running the farm Hof Gandberg, following not only strictly organic principles but also their intuition.

At Hof Gandberg, we trust in the elemental forces and let nature drive the process. In 1993 the first wine was produced on the farm, and very soon we decided to take an alternative approach, and to make wine from high-quality fungus-resistant grapes.

By growing grape vines organically and in balance with the environment, we're not demanding too much from them or the soil. This enables our vines to flourish and to deliver premium grapes for our handcrafted wines. Each one of our wines has its own personality, and reflects the countless hours of sun as well as the storms that helped it grow.

”minimalistic, crafty, unique:
simply wine
Thomas Niedermayr “

WINE: *The colorful spectacle of the evening sky*

The glowing amber colors of the sunset are trapped in a glass of this wine. In matters of taste, there can be no disputes – and neither in matters of smell. This wine might have a nose of dried fruits or resinous spicy notes.

It has a balanced bouquet with fine sandy tannins, elegant, smooth and heavenly expressive.

Take your time to drink this wine, it certainly deserves it.

VARIETY: Sauvignier gris (white wine). The vines were planted in 2006, and this variety of grapes fascinates with all shades of reds. The whole grapes are fermented.

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: Carefully handpicked on 16 September 2015.

IN THE CELLAR: The grapes were carefully destemmed, and partly fermented with skin. Three weeks long spontaneous fermentation with yeast from the vineyard. Maturing with skin for 3.5 months, then gently pressed. Maturation for 22 months, one-third of wine in a steel barrel, two-thirds in an oak barrel. Unfiltered wine, bottled in August 2017.

INFO: Alcohol: 14% vol.; Acidity: 5.2 g/l; Sugar Residues: 1.8 g/l; Quantity of Bottles: 2,732 bottles + 30 magnums.



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