



THOMAS NIEDERMAYR
HOF GANDBERG

T.N. **11** GANDFELS 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: *Elegant dark beauty*

A strong character that doesn't give in. A wine that pairs well with hearty mains but is equally good on its own.

In matters of taste, there can be no disputes – and neither in matters of smell. It is full of tannins, velvety, dense, persisting. Its color is a dark shade of red, the taste reminds of dark berries and a touch of bittersweet raw cacao.

This is a wine for One Thousand and One Nights, and you might want to enjoy it with a piece of dark chocolate...

VARIETY: Red wine. Fungus-resistant grape variety from the Cabernet family. We've researched that one for years. And it is a match made in heaven.

POSITION AND SOIL: Vines grown on sunny hills 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 15–16 September 2015.

CELLAR: Destemmed grapes. Spontaneous fermentation with yeast from the vineyard. After one week gently pressed from parings. One year in neutral oak wood, ten months in steel barrels. Unfiltered wine, bottled in August 2017.

INFO: Alcohol: 14 % vol.; Total Acidity: 5.5 g/l; Sugar Residues: <1 g/l; Quantity of Bottles: 1,000 bottles.



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