



THOMAS NIEDERMAYR
HOF GANDBERG

T.N. **14** SOLARIS 2016



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: *A summer's dream: Solaris*

A wine that is made for those summer nights out, when dancing with friends, celebrating life and laughing through the night is all that matters.

Regarding taste, there cannot be disputes – and neither regarding smell. You might smell exotic fruits or ripe stone fruits. It is spicy and delightful, with a fresh austerity that expresses personality.

VARIETY: Solaris. White wine. Planted in 2014: young vines, jet impetuously, wild, cool.

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: The harvest of Solaris kicks off our yearly season. The grapes for this wine were handpicked between 1. and 8. September 2016.

CELLAR: The whole grape is pressed. Spontaneous fermentation, using yeast from the vineyard. Matured in steel barrels for 8 months, then, 14 weeks in 500-liter neutral oak wood barrels. Unfiltered wine, bottled in August 2017.

INFO: Alcohol: 14 % vol.; Acidity: 6.2 g/l; Sugar Residues: 1.3 g/l; Quantity of Bottles: 3,830 Bottles.



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