



THOMAS NIEDERMAYR
HOF GANDBERG

14 SOLARIS 2017



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: Solaris. White wine. Young vines, still impetuous, wild, bold.

POSITION AND SOIL: Eppan Berg, Putschwan and Kalterer Höhe. Between 500 and 700 meters over sea level. Loamy, calcareous, partly very barren, skeleton-rich, deep soil with a high amount of white dolomite rock.

HARVEST: Year after year, our harvest begins with the Solaris-grapes. Hand-picked from 20th to 29th of August.

CELLAR: Destemmed with care. Spontaneous fermentation with vineyard-own yeast. 4 months in a neutral oak barrel, 8 months in a steel tank; always on the yeast. Bottled unfiltered in August 2018.

INFO: alcohol: 14 % vol., acidity: 5.3 g/l, residual sugar: <1,0 g/l, bottles: 7946

” *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.* “



2014
the year we
planted our
Solaris vines

14

*Aroma: Exotic- and ripe stone fruits.
Spicy and delightful, with a fresh austerity*

