



THOMAS NIEDERMAYR

HOF GANDBERG

16 SOUVIGNIER GRIS 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: Sauvignier gris. White wine. Enchanting purple-, copper-, magenta-colored berries. Young vines, still impetuous, wild, bold.

POSITION AND SOIL: Eppan, between 270 and 400 meters above sea level. Loamy, calcareous, deep soil with a high amount of white dolomite rock.

HARVEST: Gently handpicked between 14th of August and 23th of September 2017.

CELLAR: Destemmed with care, spontaneous fermentation, initiated by vineyard-own yeast. 8 months on the yeast in a neutral 500-liter oak barrel, 3 months in the steel tank. Bottled unfiltered in August 2018.

INFO: Alcohol: 13.5% vol.; acidity: 6.0 g/l; residual sugar: 2.9 g/l; quantity: 3,958 bottles

“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.”

Thomas Niedermayr

Subtle fruitiness with gentle flower aroma
Animating, mineral, long-lasting



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