



THOMAS NIEDERMAYR
HOF GANDBERG

99 SONNRAIN 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 growth.

VARIETY: White wine. Three grape varieties, one elegant blend. Main variety: Solaris, Piwi-Pioneer, planted in 1999.

POSITION AND SOIL: Vines grown at 520 meters above sea level in Eppan Berg, in the mountainous region of South Tyrol, Northern Italy. Loamy and calcareous soil with a high amount of white Dolomite rock.

HARVEST: Picked by hand between August 15 and September 4, 2017.

CELLAR: Native fermentation with yeast coming from the vineyards. 8.5 months in steel, then three months in a 500-liter wooden barrel. Bottled unfiltered in August 2018.

TECHNICAL DATA: ABV: 14 %, Acidity: 5,2 g/l; Residual Sugar: <1 g/l; Bottles: 3,159 + 50 Magnums.

“Patience and sensitiveness are the secrets on the way from seed to vine, from grape to natural wine. We accompany this progress to receive wines with depth. With corners and character, as we have.”



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Nose: Delicate flower aromas of roses meet with the herbal spice of lemon balm and nutmeg

Mouth: Mouth filling saltiness and a long-lasting crispness