



THOMAS NIEDERMAYR
HOF GANDBERG



ABENDROT 2018

NATURAL WINERY THOMAS NIEDERMAYR

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; a whole microcosm. Symbolizing its origin, all the hours of sunshine and storms of its growth.

VARIETY: Sauvignier gris (white wine). The vines were planted in 2006 and this grape variety fascinates with all shades of red. The whole grapes are fermented.

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 content of white Dolomite rock.

HARVEST: Carefully handpicked on September 26 and 27, 2018.

IN THE CELLAR: Spontaneous fermentation & malolactic fermentation. On the skins for about three months. 31 months of ageing, half in steel, half in 500-liter wooden barrels. Bottled unclarified and unfiltered in April 2021, followed by an evolution within the bottle.

TECHNICAL DATA: 14.0 % ABV; 5.0 g/l acidity; <1 g/l residual sugar; 0.65 g/l volatile acidity; 32 mg/l total sulfites; 3.6 pH value

“ *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 edges and character, as we have.* ”



Eyes: Warm tones of noble amber

Nose: Aroma of plum, amarena and almond merge with resinous notes and the scent of cinnamon bark

Mouth: This fresh, juicy wine with a velvety tannin structure remains long in the palate and has a depth