



THOMAS NIEDERMAYR

HOF GANDBERG

SONNRAIN 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.

Honest wine, a whole microcosm. Symbol of its origins, the sunshine and storms of its life.

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 17 and September 10, 2018.

CELLAR: Spontaneous alcoholic and malolactic fermentation, partly on the skins. Ageing in steel and neutral wood. First on the full lees, then on the fine lees. Bottled unclarified and unfiltered in August 2019, followed by evolution within the bottle.

TECHNICAL DATA: 14.0 % ABV; 5.2 g/l acidity; <1 g/l residual sugar; 0.59 g/l volatile acidity; 30 mg/l total sulphur; 3.5 pH value

“Patience and sensitivity 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.”



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

Character: Full-bodied, spicy & long-lasting