2020

ABENDROT

A wine like the moment between day and night – warm, calm and vibrant. Freshness meets depth, juicy texture flows into velvety length. A wine that lingers.

STORY:

Tom's very first wine – created just as he (almost) officially returned to the winery. The idea was born during a harvest internship in Austria in 2012. Waiting for the next harvest wasn't an option – so he instructed Rudi over the phone and brought his vision for the first barrique "Abendrot" to life.

PERFECT FOR:

A wine for moments that linger. For evenings when the light softens, conversations run long, and the day winds down slowly.

FAVORITE PAIRINGS:

Pairs well with honest, unfussy food: grilled vegetables, mountain cheese, sourdough bread, or a simple braised dish. Food that takes its time – just like the wine.

GRAPE VARIETY:

Souvignier Gris – skin-fermented white wine

SITE & SOIL:

Pichl - St. Pauls. The vineyard Pichl lies on a rounded hill with 360° exposure. Shaped by glaciers, the soil is a mix of many rocks. A walnut tree watches over the vines – wines of depth and complexity grow here.

HARVEST & VINIFICATION:

Handpicked with care between September 4 and 29, 2020. Spontaneous fermentation by indigenous yeasts. Three months on the skins. Aged for 20 months – half in stainless steel and half in 500L wooden barrels on fine lees. Bottled unfiltered and unfined in April 2022. Further bottle aging followed.

ANALYSIS:

Alcohol: 13.5% vol. | Residual sugar: <1 g/l
Acidity: 5.7 g/l | Sulphur: 55 mg/l

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NIEDERMAYR

A winery that tests boundaries. Rooted in Eppan Berg, shaped by courage, respect, and a deep love for craftsmanship. This is where wines are created that don't pretend to be anything – honest, distinctive, and deeply connected to nature.

STORY:

The story begins in the mid-80s with Rudi Niedermayr – a pioneer of organic viticulture in South Tyrol. Since then, Hof Gandberg has shaped the way we work and think. Today, Marlene and Thomas carry the vision forward: organic, independent, and responsible. Our philosophy is simple – to bring out the best in nature without forcing it. Our wines tell stories of time, craftsmanship, and origin.

FAVORITE MOMENTS:

Honest conversations over a glass of wine. Simple meals shared with people you value. The small, real moments – without staging.

LOCATION:

Our winery is located in South Tyrol, in the small village of Eppan Berg, about 15 minutes south of Bolzano. At the foot of the Gandberg, three generations live and work together – surrounded by greenery, where farming, winemaking, and rural life go hand in hand.

PERFECT FOR:

People who don't just drink wine, but want to understand it. For those who ask questions, stay open to new things, and don't judge quality by the label. And also for those who simply love to enjoy.

VALUES:

Courage & self-determination, respect for people, animals & nature, craftsmanship & knowledge, time & patience.

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