2018

WEISSBURGUNDER

Juicy, spicy, age-worthy. Old vines, selectively hand-harvested, fermented with skin contact. On the nose, ethereal spice and peppery freshness. On the palate, lively grip, fine tannin structure—juicy and appetite-stimulating. A wine that accompanies—and lingers.

STORY:

In 1976, Rudi planted these Pinot Blanc vines—trained as tall trunks in the rare *Casara* system. Until 2019, they stood as gnarled, shaggy vines in our vineyard at Hof Gandberg. 2018 marks the penultimate vintage of this wine. After cellaring the 2019 harvest, we replanted this parcel with PIWI varieties. The decision to work with extended skin contact in 2018—an early and hot year—was a bold experiment that has paid off: the wine reveals remarkable depth, structure, and aging potential. A piece of family history—bottled.

PERFECT FOR:

For when you want something a little more: a wine for adventurous dishes, long conversations, and unplanned evenings that end up unforgettable.

FAVORITE PAIRINGS:

Pairs beautifully with hearty vegetable quiches, mushroom dishes, or veal. Aged soft cheeses also make excellent companions.

GRAPE VARIETY:

100% Pinot Blanc

SITE & SOIL:

Eppan Berg, near the Ice Holes. Hof Gandberg, 520 meters above sea level. Loamy, lime-rich, deep soil with a high content of white dolomite rock.

HARVEST & VINIFICATION:

Hand-harvested on September 5 and 9, 2018. 50% fermented on skins (two months, partially with stems), 50% fermented as must. Spontaneous fermentation with indigenous vineyard yeasts. Aged for 30 months on the lees in stainless steel and wooden barrels. Bottled unfiltered and unfined in April 2021. Further aging in bottle.

ANALYSIS:

Alcohol: 13% vol. | Residual sugar: <1 g/l
Acidity: 6 g/l | Sulphur: 36 mg/l

Thomas Niedermayr | info@thomas-niedermayr.com | +39 340 8242495 | Südtirol – Italia

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.

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.

FAVORITE MOMENTS:

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

VALUES:

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

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.

Thomas Niedermayr | info@thomas-niedermayr.com | +39 340 8242495 | Südtirol – Italia