



THOMAS NIEDERMAYR
HOF GANDBERG

T.N. **11** GANDFELS 2013



THE ORGANIC WINE FARM "MASO GANDBERG"

For over 20 years the "Maso Gandberg" Organic Wine Farm has been managed by the Niedermayr family following organic-biological principles.

Thomas Niedermayr has recently taken over the farm from his father Rudolf. Thomas has assimilated the latter's approach and manages the farm following natural principles using renewed energies.

“ I am a young wine grower and, in the vineyard which was handed over to me, I try to combine innovative and consolidated concepts. I love working in close contact with nature and observing the seasonal cycles, watching how a small shoot turns into natural wine, with its own strong character. Wines must have a decisive personality – this is something I truly believe in. The best way to achieve this is to use the benefits of nature, making the most of its extraordinary strength. This is why in my vineyards you will find both tall grass and flowering plants, or various animal species. Nature itself is the key to producing good wine. ”

Thomas Niedermayr

"The product of many years' searching for new, robust red wine varieties with character is now being bottled for the first time and shows the unique nature that varieties can develop on our soil ."

Two PIWI red wines from the Cabernet family are combined in this red wine. The aroma of dark, strong forest fruits, cassis and chocolate as well as the full tannins more than succeeds in transporting connoisseurs away from their daily routine.

VARIETY: We need vines that are strong and naturally tough to make healthy wines. For a long time, we couldn't find a red wine variety that really suited us and that could produce high quality grapes given our somewhat challenging location. Despite this, we didn't give up and tried out the whole range of red wine varieties until we found the intensive and robust Cabernet hybrids that now go to make up the unique T.N. 11 Gandfels.

POSITION AND SOIL: The grapes thrive at 'Hof Gandberg', which is located in Eppan Berg at 520 metres above sea level at the eastern foot of the Gandberg mountain. The loamy, calcareous and deep soil has a high white Dolomite rock content.

HARVEST: The wonderfully relaxed grapes, reminiscent of ripe, hearty wild blueberries unfolding an intensive, tannin-rich taste, were carefully harvested by hand from 13th to 18th October and taken into the wine cellar.

IN THE CELLAR: After the grapes were de-stemmed, they were left to ferment for two weeks in a natural manner in the yeast from the vineyard. Subsequently, a dark, substantial and very dense wine was pressed from the skins, which then matured in neutral wood barrels, where it was able to develop freely and unconstrainedly for 20 months. Gandfels was bottled unfiltered in July 2015. After undergoing a further 10 months of maturation, it has been on sale since May 2016.

Alcohol: 13,5 % vol.; Total acidity: 5,3 g/l; Sugar residues: 1 g/l
Quantity of bottles: 955 bottles



T.N.

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