



THOMAS NIEDERMAYR  
HOF GANDBERG

## T.N. 76 WEISSBURGUNDER 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

"Wonderfully tasty grapes grow on our 40-year-old, knotty Pinot Blanc vines with their unruly shoots. The 2013 harvest produced a really special wine."

After more than 24 months of fermentation followed by maturation, a wine with elegant edges is the result. It has a ripe, fruity nose and lingering minerality on the palate. Quite simply a pure wine.

**VARIETY:** In 1976 Rudolf Niedermayr planted the Pinot Blanc vines and set the foundations for this special wine. Even at the time, the vintner was very innovative with an experimental streak. He chose the Casarsa System, a very unusual one for the time involving high-stem vine training. In the meantime, Pinot Blanc has become the only non-fungus resistant variety at 'Hof Gandberg', while it is very typical and widespread in the wine-producing area of Eppan Berg.

**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:** Half of the grapes of each variety are removed even before the fruit begins to ripen so that the remaining grapes may grow better and in a more concentrated fashion. This means that we ended up with a harvest of wonderfully small and very tasty grapes, which on 3rd October 2013 were hand-picked and carefully taken into the cellar.

**IN THE CELLAR:** The grape juice lay in the must for one to two days and was then carefully pressed. After over two years' fermentation in steel barrels with yeast from the vineyard, the wine was removed from the leavenings, which in the meantime had formed a sediment, and was bottled unfiltered in August 2016. The T.N. 76 Pinot Blanc has been on sale since autumn 2016.

Alcohol: 14 % vol.; Total acidity: 5.2 g/l; Sugar residues: 1.8 g/l  
Quantity of bottles: 2,800 bottles



T.N.

76