



THOMAS NIEDERMAYR  
HOF GANDBERG

## T.N. 99 SONNRAIN 2015



### 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 grapes of this cuvée thrive on the sunny slopes of Eppan Berg. Three extraordinary varieties – a composition! The aroma of 'Sonnrain' unfolds its many layers with nuances of nutmeg, gooseberry, a hint of rose and exotic fruit.

"A wine with a lingering, complex structure and wonderfully greenish; matte reflections. Our aromatic and possibly most popular wine."

**CUVÉE:** The main 'T.N. 99 Sonnrain' variety is Solaris. These vines were planted by Rudolf, Thomas Niedermayr's father. At the time, he was something of a trailblazer in organic farming and a pioneer of PIWI wines. The wine composition is completed by two more aromatic PIWI wines.

**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:** 2015 was a year when the climactic conditions were very favourable, meaning that the harvest was a fantastic experience: it began on 22nd August with the Solaris variety and carried on until the other two cuvée partners had been harvested, ending on 4th September.

**IN THE CELLAR:** Pressing took place in small steel casks. Nearly all the grapes were carefully pressed after a brief period of maceration, while a small part (around 15%) were fermented in their skins. The fermentation began spontaneously with yeast from the vineyard. After fermentation was complete, the three varieties were combined to form the 'T.N. 99 Sonnrain' cuvée. The wine then matured resting in its leavenings until it was bottled in August 2016. It has been available since September 2016.

Alcohol: 14 % vol.; Total acidity: 5 g/l; Sugar residues: 1.4 g/l  
Quantity of bottles: 2,320 bottles



T.N.  
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