



THOMAS NIEDERMAYR  
HOF GANDBERG

## WEISSBURGUNDER 2017



### NATURAL WINERY THOMAS NIEDERMAYR

**Why not doubt what everyone considers logical? Why use many additives and technologies when you can achieve better with patience and respect for nature in a much more sustainable way?**

That's why Rudi Niedermayr was a pioneer in organic farming. That's what brought him to the PIWIs: fungus resistant vines.

He passed his gift to consider everything down-to-earth to his son Thomas. He continues to develop his father's philosophy and creates natural, elegant wines in a living environment, which are allowed to be one-of-a-kind.

Simply wine, a whole microcosm. Symbolizing its origin, all the hours of sunshine and storms of its up-growth.

**VARIETY:** 100% Pinot blanc, planted by Rudolf Niedermayr. Very typical and widespread in our area. He chose the Casarsa System (high-stem vine training).

**POSITION AND SOIL:** Vines grown at 520 meters above sea level in Eppan Berg, in the mountainous region of South Tyrol, North Italy. Loamy and calcareous soil with high contents of white Dolomite rock.

**HARVEST:** Carefully handpicked on 05<sup>th</sup> and 08<sup>th</sup> of September 2017.

**CELLAR:** Spontaneous alcoholic and malolactic fermentation. On the skins for about a month. 23 months of ageing, half in steel, half in a 500 litres wooden barrel. Not fined or filtered, bottled in August 2018, followed by further evolution in the bottle.

**TECHNICAL DATA:** 13.0 % ABV; 5.3 g/l acidity; <1 g/l residual sugar; 0.57 g/l volatile acidity; 38 mg/l total sulfites; 3.5 pH value

“Patience and sensitiveness are the secrets on the way from seed to vine, from grape to natural wine. We accompany this process to receive wines with depth. With edges and character, as we have.”



Due to its enormous longevity, it can last for many years in your wine cellar and will still show many beautiful facets in the future.

**Nose:** Spicy resinous scent with notes of violet

**Mouth:** Juicy, peppery, appetizing