



THOMAS NIEDERMAYR
HOF GANDBERG

T.N. *04* 2014 BRONNER



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 Bronner wine has a bright colour and a gentle fruity aroma. The elegant flavour of this fresh white wine surprises the palate with spicy notes, tasting of sage and ripe drupe fruits. Thanks to its full body with a slightly austere touch, this "PIWI" white wine is ideal in combination with a light meal.

VARIETY: **Bronner** is a fungus-resistant grape variety (PIWI) and most of the vineyard was planted in 2004. It is ideal for organic wine production; indeed it is regarded as one of the most important white varieties in our neutral wine segment.

LOCATION AND TERROIR: Our Bronner grapes are grown inside the "Maso Gandberg" Farm located along the wine route in the municipality of Appiano, specifically in a place called Monte, 520 metres above sea level, at the foot of Mount Ganda to the East. The soil there is rocky, strongly calcareous, deep and clayey.

VINTAGE: In order to obtain the best aroma from Bronner grapes, it is advisable to wait until they are completely ripe. And this is what we actually do. The unmistakable sign of their perfect ripening is a light brownish colour and an increasingly thin skin. In 2014 the flavour of these white wine grapes with their wonderful touch of ripe fruit reached just the right sweetness. The grapes were harvested by hand on the 7th of October, 2014 following careful selection in the vineyard.

IN THE CELLAR: The grapes were pressed gently, with the must then left to ferment spontaneously, naturally, in stainless steel vats without controlled temperature. The aging process of our Bronner on dregs continued until June. At the end of August it was bottled; now you can enjoy its taste in perfect harmony.

Alcohol: 13% vol.; Total acidity: 5.5 g/l; Sugar residues: 5 g/l
Quantity of bottles: 2.400 bottles



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