



THOMAS NIEDERMAYR
HOF GANDBERG

T.N. 06 ABENDROT 2014



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 coaxing, velvety, yet intensive 'Abendrot' can be an extra-special experience: "The best time to drink it? At sunset in good company".

"This wine does not just reflect the landscape, but my personality, too. 'Abendrot' has a strong character whilst remaining sweet-tempered. The berries were fermented whole, which is why the wine is a luminous orange-red."

VARIETY: The grape that this fascinating wine is made from is Sauvignier gris: elegant and complete in form, shape and aura. This wine goes back to 2006, when Rudolf, Thomas Niedermayr's father, planted the vines. The magenta berries lend the wine its expressive luminosity.

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 grapes were carefully harvested by hand on 17th October 2014. Because of the year's cool and rainy weather, picking the Sauvignier Gris grapes involved quite a selection process – after a tiring day the harvested grapes were taken into the cellar. But it was worth the effort!

IN THE CELLAR: The grapes were carefully destemmed. Shortly afterwards, natural fermentation began. After 18 days, this luminous orange wine was gently pressed and left to further mature in tonneaux casks. It then had 16 months to develop. In August 2016 'Abendrot' flowed unfiltered into bottles, where it enchants all those who drink it.

Alcohol: 14% vol.; Total acidity: 5 g/l; Sugar residues: <1,0 g/l
Quantity of bottles: 665 bottles



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