



THOMAS NIEDERMAYR
HOF GANDBERG

T.N. *04* BRONNER 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 vitality of the vines and their harmonious wild growth make the Bronner variety a truly fascinating and important variety for the Hof Gandberg wine estate. After the wonderful summer of 2015, the autumn harvest was even better and the small grapes had ripened to perfection. Now, after a year of maturation, the wine can be enjoyed at last. It's already clear that this vintage will improve in taste over the coming years.

VARIETY: The 'Bronner' variety belongs to the fungus-resistant grape varieties. In 2004 the first vines were planted. In the meantime, this variety has developed into one of the most important ones on our wine estate.

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 picked by hand on 7th October 2015 when they were fully ripe. The grapes were smaller and more concentrated than usual and the yield was very low due to the very hot, dry year. The intensive, mature aroma came into play even more on the palate and was further emphasised by the vivacious acidity.

IN THE CELLAR: The grapes were carefully pressed and their must then fermented with the yeast from the vineyard over the course of several months and into the winter. The wine was left to mature until May in its leavenings. It was bottled at the mid of August 2016 and has been available since September.

Alcohol: 13.5 % vol.; Total acidity: 6.6 g/l; Sugar residues: 7.4 g/l
Quantity of bottles: 2,860 bottles



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