



THOMAS NIEDERMAYR
HOF GANDBERG

06 ABENDROT 2016



NATURAL WINERY HOF GANDBERG

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 with all its bacteria and yeast. Symbolizing its origin, all the hours of sunshine and storms of its growth.

VARIETY: Sauvignier gris (white wine). The vines were planted in 2006 and this variety of grapes fascinates with all shades of red. The whole grapes are fermented.

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

HARVEST: Carefully handpicked between October 19 and 21, 2016.

IN THE CELLAR: Native fermentation with yeast coming from the vineyards. On the skins for about a month. 22 months of ageing, half in steel, half in a 500 litres wooden barrel. Bottled unfiltered in August 2018.

TECHNICAL DATA: ABV: 13,5 %, Acidity: 4,8 g/l, Residual sugar: 2,1 g/l, Bottles: 1.790 + 50 Magnums.

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



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This wine can be decanted or served in a large glass to unfold all its potential.

Eyes: Reddish warm tones of noble amber

Nose: Aromas of plum, amarena and almond merge with resinous notes and the scent of cinnamon bark.

Mouth: This fresh, juicy wine with a velvety tannin structure remains long in the palate and has depth.