



THOMAS NIEDERMAYR  
HOF GANDBERG

T.N. *04* BRONNER 2016



#### NATURAL WINERY HOF GANDBERG

**Among the vines, sunflowers are in full bloom. Spider webs cover the tractor. Wine is made in a new cellar, in the most traditional way. Hidden corners. Real people.**

For over 25 years, the Niedermayr family has been running the farm Hof Gandberg, following not only strictly organic principles but also their intuition.

At Hof Gandberg, we trust in the elemental forces and let nature drive the process. In 1993 the first wine was produced on the farm, and very soon we decided to take an alternative approach, and to make wine from high-quality fungus-resistant grapes.

By growing grape vines organically and in balance with the environment, we're not demanding too much from them or the soil. This enables our vines to flourish and to deliver premium grapes for our handcrafted wines. Each one of our wines has its own personality, and reflects the countless hours of sun as well as the storms that helped it grow.

”minimalistic, crafty, unique:  
simply wine”  
Thomas Niedermayr

#### WINE: *dreamtime*

With its charming character, this wine seduces at lunch and dinner time, in summer and in winter.

In matters of taste, there can be no disputes – and neither in matters of smell. This white might have a nose of Mediterranean herbs or freshly cut Alpine hay, it is peppery yet smooth.

**VARIETY:** Bronner. white wine. Planted in 2004.

**POSITION AND SOIL:** Vines grown at 520 meters above sea level in Eppan Berg and at 450 meters above sea level in Algund, in the mountainous region of South Tyrol, North Italy. Loamy and calcareous soil with high contents of white Dolomite rock in the South, meagre and sandy soil with slate content in the North – a mineral match made in heaven.

**HARVEST:** handpicked between 20 September and 8 October 2016

**IN THE CELLAR:** Macerated for one day, then carefully extracted. Native fermentation, using our own yeast. Fermented in a steel barrel for 3.5 months, then malolactic fermentation for four months in a neutral wood barrel and another 4 months in steel. Unfiltered wine, bottled in August 2017.

**INFO:** Alcohol: 13 % vol.; Acidity: 4.7 g/l; Sugar Residues: 1 g/l; Quantity of Bottles: 8,100 Bottles + 30 Magnums.



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