



THOMAS NIEDERMAYR
HOF GANDBERG

T.N. 99 SONNRAIN 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: *In the land of encounters*

A rich wine that goes beautifully with dishes that feature the best of both land and sea.

In matters of taste, there can be no disputes – and neither in matters of smell. It could be the floral aroma of violets or roses, the subtle intensity of cloves or nutmeg, herbs, or the freshness of citrus fruits.

A smooth cuvée with complex aromas.

VARIETY: White wine. Three grape varieties, one elegant blend. Main variety is Solaris, an original fungus-resistant grape variety that was planted in 1999.

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

HARVEST: handpicked between 31 August and 1 October 2016

CELLAR: Macerated on the grapes for a couple of days, then carefully extorted. Native fermentation, using our own yeast. Cuvée made from three grape varieties. 9.5 months in a steel barrel, then two months in a 500 litre oak barrel. Unfiltered wine, bottled in August 2017.

INFO: Alcohol: 13.5 % vol.; Acidity: 5 g/l; Sugar Residues: 1.4 g/l; Quantity of Bottles: 3,600 Bottles + 30 Magnums.



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