



THOMAS NIEDERMAYR
HOF GANDBERG

GANDFELS 2018



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.

VARITIES: Resistant red grapes. PIWI-Cuvée.

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

HARVEST: Carefully handpicked on September 13, 2018.

IN THE CELLAR: Partly destemmed, spontaneous alcoholic and malolactic fermentation. Pressed after 11 days on the skins. Maturation for one year in neutral oak barrels, one year in steel. Bottled unclarified and unfiltered in December of 2020, followed by an evolution within the bottle.

TECHNICAL DATA: 13.0 % ABV; 6.2 g/l acidity; <1 g/l residual sugar; 0.7 g/l volatile acidity; 42 mg/l total sulfites; 3.7 pH value

“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 edges and character, as we have.”



Nose: Sweet spices, plum, cassis & violets

Mouth: Soft tannins and spice

Character: Vivid fullness, confident & strong character