



THOMAS NIEDERMAYR
HOF GANDBERG

11 GANDFELS 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: Red wine. Blend of PIWIs.

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 between September 13 and 27, 2016.

CELLAR: Destemmed grapes. Spontaneous fermentation with yeast from the vineyard. Gently pressed after three weeks. One year in a neutral oak barrel, one year in steel. Bottled unfiltered in August 2018.

TECHNICAL DATA: ABV: 13.5 %; Acidity: 5.3 g/l; Residual Sugar: <1 g/l; Bottles: 1,871.

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



Nose: Dark chocolate, juicy cherries and black currant, on top a breath of cloves

Mouth: Its harmonic tannin structure animates the palate with notes of juniper and laurel

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