



THOMAS NIEDERMAYR
HOF GANDBERG

WEISSBURGUNDER 2016



NATURAL WINERY THOMAS NIEDERMAYR

Why not doubt what everyone considers logical? Why use many additives and technologies when you can achieve better with patience and re-spect 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, a whole microcosm. Symbolizing its origin, all the hours of sunshine and storms of its up-growth.

VARIETY: 100% Pinot blanc, planted by Rudolf Niedermayr. Very typical and widespread in our area. He chose the Casarsa System (high-stem vine training).

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: Carefully handpicked on 24th and 25th of September 2016.

CELLAR: Native fermentation with yeast coming from the vineyards. On the skins for about a month. 23 months of ageing, half in steel, half in a 500 litres wooden barrel. Not fined or filtered, bottled in August 2018.

INFO: Alcohol: 13.5 % vol.; acidity: 5 g/l; residual sugar: <1 g/l; quantity: 1,770 bottles

“*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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Nose: Spicy resinous scent with complex notes of liquorice and violet.

Mouth: Juicy, peppery, appetizing. Distinct red wine aroma.