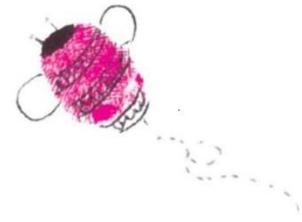




THOMAS NIEDERMAYR  
HOF GANDBERG



Summ 2020



#### NATURAL WINERY THOMAS NIEDERMAYR

Patience and sensitivity 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.

In a living environment, natural and elegant wines are born. They are allowed to be unique, one-of-a-kind and they will encourage one sip after the other. Honest wine, a whole microcosm. Symbol of its origins, the sunshine and storms of its life.

**VARIETIES:** White wine, our three main varieties. 40% Solaris, 30 % Bronner, 30 % Sauvignier gris.

**POSITION AND SOIL:** Grown between 270 and 700 meters above sea level. Partly on clay-lime soil with a high amount of white dolomite rock. Partly sparse and sandy gneiss-slate.

**HARVEST:** Gently handpicked between 15th of August and 5th of September 2020.

**CELLAR:** Destemmed with care, spontaneous fermentation initiated by vineyard-own yeast. One part fermented on the skins. 8 months maturation in neutral oak & steel. Bottled unfined & unfiltered in April 2021.

**TECHNICAL DATA:** 12 % ABV; 5,8 g/l acidity; <1 g/l residual sugar; 28 mg/l total sulfur; 3,5 pH value

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**Nose:** fine yeast, mojito mint & violets

**Mouth:** lemonade-y with a soft mash-kick

**Character:** captivating, quaffable, refreshing

