



Marinushof Weinsinn

Winery: Marinushof
Category: Wine – Still - White
Grape Variety: 75% Weißburgunder & 25% Kerner
Region: Kastelbell/ Val Venosta/ Alto Adige/ Italy
Appellation: IGP Mitterberg
Vineyard: Schlossberg / Kastelbell
Winery established: 2004
Feature: Sustainable



Product Information

Soil: Slate, stony, light
Elevation: 620 meters (2,034 feet)
Age of vines: 17 years old
Vinification: Harvest in the third week of September. Fermented for 10 days in stainless steel at 19 C controlled temperature. Aged in stainless steel.
Yield: 7,000kg/HA
Tasting Note: This wine reflects the tradition of winemaking in the Venosta Valley. Both varieties are harvested together, pressed and fermented. The wine has freshness, fruit, and a solid body without being heavy.
Production: 2,400 bottles
Alc: 14.0 % **RS:** 1.0 g/l **Acidity:** 5.8 g/l

Producer Information

Old vines, planted at 650 meters (2,133 feet) elevation in striking terraces climb the slate-rich mountainsides in pristine Val Venosta. This is the area of the Stelvio Natural Park, and adventurous travelers come to the area to hike and ski. Heiner and Sabrina Pohl run a mixed farm here in Sonnenberg, with their wine, apples, distillery, and their wine shop making a perfect destination for a farm holiday. The small, sustainable farm crafts vibrant wines, brimming with character and charm as they express true alpine elegance. Many hours of sunlight, a dry climate, and the prehistoric slate are ideal for Kerner, Pinot Blanc Riesling, and Zweigelt, and a magnificent Pinot Nero. The finish is long, and the quantities are tiny!