
Marinushof Zweigelt Classic

Winery: Marinushof
Category: Wine – Still - Red
Grape Variety: Zweigelt
Region: Kastelbell/ Val Venosta/ Alto Adige/ Italy
Appellation: IGP Mitterberg
Vineyard: Limit / Kastelbell
Winery established: 2004
Feature: Sustainable
Awards: 90 Vinous (2018)



Product Information

Soil: Slate, stony, light

Elevation: 600 meters (1,968 feet)

Age of vines: 6 years old

Vinification: Harvest in the last week of September. Fermented for 11 days in stainless steel at 28 C controlled temperature. Aged in 50% stainless steel and 50% used barrique.

Tasting Note: This Austrian grape that is well suited for the Venosta Valley, combines the advantages of their parents, the body of the Blaufränkisch with the elegance of St. Laurent. Blackberry and plum aromas, spicy, harmonious in the palate, good fruitiness, and impressive length with noble aromas.

Production: 4,600 bottles

Alc: 12.5 %

RS: 2.0 g/l

Acidity: 4.6 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!