



Marinushof Riesling

Winery: Marinushof
Category: Wine – Still - White
Grape Variety: Riesling
Region: Kastelbell/ Val Venosta/ Alto Adige/ Italy
Appellation: DOP Südtirol Vinschgau
Vineyard: Raut/ Kastelbell
Winery established: 2004
Feature: Sustainable



Product Information

Soil: Slate, light and sandy

Elevation: 650 meters (2,132 feet)

Age of vines: 10 years old

Vinification: Harvest in late October. Fermented for 12 days in stainless steel at 66 F controlled temperature. Aged in stainless steel.

Yield: 5,000 kg/HA

Tasting Note: This a typical Riesling with very intense aromas of peach and white flowers, medium body and pleasant acidity. The altitude of the vineyard and the cool climate of the Venosta Valley give this wine it's particular flavors.

Production: 2,100 bottles

Alc: 13.6 %

RS: 1.0 g/l

Acidity: 6.3 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!