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## Marinushof Weinsinn

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**Winery:** Marinushof  
**Category:** Wine – Still - White  
**Grape Variety:** 70% Weißburgunder & 30% Kerner  
**Region:** Kastelbell/ Val Venosta/ Alto Adige/ Italy  
**Appellation:** IGP Mitterberg  
**Vineyard:** Schlossberg / Kastelbell  
**Winery established:** 2004  
**Feature:** Sustainable



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## Product Information

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**Soil:** weathering ancient soils consisting of schist and gneiss  
**Elevation:** 620 meters (2,034 feet)  
**Age of vines:** 20+ years old  
**Vinification:** Both grape varieties are harvested and vinified together. Harvest in the third week of September. Fermented for 10 days in stainless steel at 19 C controlled temperature. Aged in stainless steel.  
**Yield:** 60HL/HA  
**Tasting Note:** This wine reflects the tradition of winemaking in the Val Venosta. Bright straw-yellow color. On the nose aromas of white flowers. On the palate, the wine offers vibrant freshness and balanced acidity. Aromas of green apples and ripe pears. Medium to full-bodied, while keeping its elegance. Hints of minerality on the finish.  
**Alc:** 14.0 %

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## Producer Information

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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!