Marinushof Weinsinn

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

Product Information

Soil: Slate, stony, light
Altitude: 2,034 feet above sea level
Age of vines: 17 years old
Vinification & Yield: Harvest in third week of September. Fermented 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 Vinschgau 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 %   **Residual Sugar:** 1.0 g/l   **Acidity:** 5.8 g/l

Producer Information

Heiner and Sabrina Pohl, returning to their roots after studying and working in multinational companies, run a sustainable farm at Marinushof, situated above Castelbello. A mixed culture is maintained on the modern farm: wine, apples, distillery, farm holiday and a large wine shop complement each other. Sonnenberg in Val Venosta is excellently suited for wine growing. Many hours of sunlight, dry climate and prehistoric slate rocks provide the perfect site for Burgundy varieties as Pinot Noir and Pinot Gris, and for others as Riesling and Zweigelt. Vibrant wines with character, structure and charm grow here. In the distillery, the famous fruits from Val Venosta are transformed to first class schnapps. "Our Goal is," says Heiner Pohl, "to transform the best fruits to its quintessence, without adding aromas sugar."
Heiner Pohl owns this tiny winery nestled in the pristine area of Kastelbell in Val Venosta close by the Stelvio Natural Park. The ingredients are simple: old vines planted on terraces of slate-rich soil at 650 meter elevation. The result is: extremely elegant wines with great texture and never-ending finish.