



Marinushof Weinsinn

Winery: Marinushof
Category: Wine – Still - White
Grape Variety: 60% Kerner, 30% Müller Thurgau
10% Weißburgunder
Region: Kastelbel/ Alto Adige/ Italy
Vineyard: Pfraum / Kastelbell
Winery established: 2004

Product Information

Soil: Slate, stony, light
Age of vines: 26 years old
Vinification & Yield: Fermented 40 days in stainless steel at 19 C controlled temperature. Aged in stainless steel
Tasting Note: This wine reflects the tradition of winemaking in the Vinschgau Valley. All three varieties are harvested together, pressed and fermented. The wine has freshness, fruit and a solid body without being heavy.
Production: 800 bottles
Alc: 13.6 % **Residual Sugar:** 6.2 g/l **Acidity:** 6.8 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.