



WINNICA TURNAU CHARDONNAY 2022

WINE DESCRIPTION

A wine from the noble chardonnay variety, fermented and aged in wood. Aromas of tropical fruits, ripe pears and apples, meet the scent of roasted almonds, butter and white pepper. It is rich, creamy but juicy at the same time. Long finish. It goes great with food.

WINE AROMAS

sweet apple, almond note

TASTE OF WINE

creamy, slightly barrel-like

FOODPAIRING

fish, poultry, cheese, sushi, salads

WINE PARAMETERS

residual sugar: 8,2 g/l

acidity: 6,8 g/l

alcohol content: 13,0%

GRAPE VARIETIES

chardonnay

VINIFICATION

Fermentation and maturation for a year in barrique barrels, partly acacia and mostly oak.

AWARDS (ALL YEARS)

Polish Corks 2024 - gold

Polish Corks 2022 - gold

TERROIR

Winnica Turnau is located in Baniewice, in the southwestern part of the West Pomeranian Voivodeship. This unique region is influenced by air masses from the Atlantic Ocean and the Baltic Sea, as well as the proximity of the Oder River. All these factors shape a climate characterized by a long growing season, warm summers, and mild winters. Such conditions favor the cultivation of demanding grape varieties, allowing them to reach optimal ripeness while maintaining high acidity. Our region is distinguished by a rich network of oxbow lakes, gently rolling moraine hills, and an abundance of flora and fauna. The vineyard is situated on a moraine hill, where the predominant soils are sandy-clay, clay, moderately compact, and moderately permeable. This terroir, combined with ecological viticulture, results in grapes of exceptionally high quality.

WEATHER DURING THE GROWING PERIOD

The winter of 2021/2022 was snowy with a lot of frosty days. Early spring did not abound in precipitation and the entire spring was rather dry, but this did not delay vegetation. There were no spring frosts. The summer was warm, but also rainy. The autumn was dry, with moderate temperatures. With the long ripening of the latest varieties, the harvest lasted quite a long time.