



WINNICA TURNAU AMBRE 2023

WINE DESCRIPTION

An exceptional wine from the orange wine category. The Johanniter grapes macerate on their skins. The fruit is full of gooseberry aromas and a delicate bitterness. After a few weeks of fermentation, skins give off the color and flavor of the wine, which then goes to the barrel for a long time. Despite the intensive processing, the wine is light in the mouth, and the tannin are round. Palate is full of ripe apples with touch of honey and some nutty notes. The unusual character of the wine is even more surprising when combined with apple pie or brownie with a bit of raspberry mousse

WINE AROMAS

walnuts, caramel, juniper

TASTE OF WINE

ripe apple, honey

FOODPAIRING

Japanese cuisine, poultry, delicate cheeses, gingerbread

WINE PARAMETERS

residual sugar: 5,1 g/l

acidity: 6,2 g/l

alcohol content: 9,0%

GRAPE VARIETIES

johanniter

VINIFICATION

36 days of maceration on skins. Maturing 10 months in new and used oak barrique barrels.

AWARDS (ALL YEARS)

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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 2022/2023 was frosty with moderate snow cover. The beginning of spring was frosty, but vegetation started a little earlier than in recent years. May was cool but dry, frosts surprised at the beginning of June. Summer 2023 was very rainy, especially at the end of fruit ripening, which increased disease pressure and forced a large collective selection. The autumn was moderately warm, with heavy rainfall from the middle of the harvest. The harvest started on time.

