



WINNICA TURNAU HIBERNAL 2025

WINE DESCRIPTION

Hiberna is a late-ripening white grape variety, known for its highly expressive aroma and flavor already in the vineyard. The wine made from this variety at Winnica Turnau is semi-dry, very aromatic, and refreshing. On the nose, it shows herbal notes and aromas of blackcurrant leaves. There are also hints of tropical fruit, such as mandarin and passion fruit. On the palate, green and white fruits dominate, with notes of early apple and white strawberry. The refreshing acidity evolves into a citrusy finish, while a touch of sweetness provides balance.

WINE AROMAS

mint, blackcurrant leaves, mandarin, passion fruit

TASTE OF WINE

apple, white strawberry, grapefruit, lime

FOODPAIRING

aperitif, fish, pasta, white meat, salads

WINE PARAMETERS

residual sugar: 17,1 g/l

acidity: 9,3 g/l

alcohol content: 10,5%

GRAPE VARIETIES

hibernal

VINIFICATION

Fermentation in stainless steel tanks at a temperature of 12–14°C.

AWARDS (ALL YEARS)

PIWI 24' – gold
r PIWI 20' gold
SPOT 20' gold
SPOT 19' bronze

SPOT 18' silver
EnoExpo Wines and
Ciders 16' silver
PIWI wine prize 15' big
gold

PIWI 22' gold
PIWI 19' – big gold
AWC Vienna 19' silver
PIWI Wine Prize 17' gold

PAR 17' big gold
PAR WAI 16' gold

PIWI 21' silve
EnoExpo 19' silver
PIWI Wine Prize 18' big gold
EnoExpo Wines and Ciders 17'
gold
AWC Vienna 16' silver
Wine Contest Bucharest 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 2024/2025 was mild, with only limited snowfall. Spring was dry, and the lack of water at this stage was not favourable for vine development. In April, frost events lasting more than a week brought temperatures down to –6°C, resulting in reduced yields later in the season. May was cool and did not support vigorous vine growth. Flowering began in early June. July was exceptionally hot, while heavy rainfall persisted through the first half of August.