

WINNICA TURNAU AMBRE 2025

WINE DESCRIPTION

Ambre 2025 is a distinctive expression within the orange wine category, defined by the remarkable color it develops during fermentation. The grapes, sourced from the white variety Johanniter, are harvested later in the season, once the gentle autumn sun has slightly dried them on the vine. This natural dehydration results in greater concentration and intensity, while the skins take on a subtly darker hue. Instead of traditional pressing, the grapes are gently crushed and left to release their juice and tannins under their own weight in the vat. Fermentation begins alongside an extended two-month maceration on the skins. Although white grape skins contain less pigment than red varieties, their pectin content gradually deepens the color toward vibrant shades of orange. Following fermentation, the wine is transferred to barrels, where its hue evolves into a stable amber-gold. Time in oak also adds further aromatic complexity. On the nose, the wine reveals aromas of freshly cut grey renette apple, citrus peel, and a delicate hint of marzipan. The palate may surprise with notes reminiscent of bitter tea with lemon, complemented by the distinctive tang of sea buckthorn. The wine's unconventional character makes it a compelling match for savory or high-acidity dishes, yet it can also shine in unexpected pairings — such as carrot cake with a tangy glaze or a rich Basque cheesecake.

WINE AROMAS

Grey renette apple, citrus peel, and marzipan

TASTE OF WINE

Black tea, lemon, and sea buckthorn

FOODPAIRING

Japanese cuisine, poultry, delicate cheeses, and gingerbread

WINE PARAMETERS

residual sugar: 6,6 g/l **acidity:** 5,8 g/l **alcohol content:** 10,5%

GRAPE VARIETIES

johanniter

VINIFICATION

Skin maceration for 2 months. Aged for 1 month in acacia barrique barrels.

AWARDS (ALL YEARS)

PIWI 23' silver
Cool Climate 20' gold
AWC 19' silver
EnoExpo Wina i Cydry 18' silver
PIWI 20' large gold
AWC 18' gold
PIWI 18' large 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.



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