



## WINNICA TURNAU PINOT NOIR 2021

### WINE DESCRIPTION

Pinot noir is a noble, sensitive and demanding variety of the Pinot family. It produces small, round berries with thin skin. Pinot gives aromas of ripe cherries, strawberries, plums and sweet spices. In the mouth it is juicy, full of accents of ripe red fruits and spices. Tannins are soft and round. It is ready to drink, but will develop in the bottle for many years.

### WINE AROMAS

strawberries, cherries in cream, barrel,

### TASTE OF WINE

dried plum, cherries, strawberries

### FOODPAIRING

beef, cheese, game, grill

### WINE PARAMETERS

**residual sugar:** 5,5 g/l

**acidity:** 6,6 g/l

**alcohol content:** 13,0%

### GRAPE VARIETIES

pinot noir

### VINIFICATION

Maceration on skins for 22 days. Maturing for 27 months in Slavonian oak barrels used several times before.

### AWARDS (ALL YEARS)

DECANTER WORLD WINE AWARDS 2024 - BRONZE

### TERROIR

Soils formed by the terminal moraine in the type: sandy-clay and clay soils, medium-compact, stony, medium-permeable. Very favorable for the variety, their structure provides sufficient water and air and rapid warming

### WEATHER DURING THE GROWING PERIOD

Winter 2020/2021 was quite cold, with more snow cover than usual. The beginning of the year was relatively cool, and the rest of the year was characterized by great variability. Early spring arrived quickly, but March and April were cool with little rain. May was cold and rainy, with early spring frosts, but no losses. From hot and dry June the weather changed to a very rainy July, which slightly affected cluster formation. August surprised with changeable weather, and before harvest the rains threatened disease pressure. The autumn was warm with occasional showers and plenty of wind to dry the morning mists. The harvest began on time, and the first frosts began in November.