WINNICA TURNAU CLASSIQUE BRUT

WINE DESCRIPTION

The wine was created using the unique method of second fermentation in the bottle, which is also called the traditional method (méthode traditionnelle). This is how sparkling wines are created in the Champagne region. The aroma reveals delicately buttery notes. On the palate it brings intense effervescence, grapefruit note and a crisp apple finish.

WINE AROMAS

citrus, notes of orchard

TASTE OF WINE

ripe peach

FOODPAIRING

aperitif, white meat, fish, pasta, goose, salads

WINE PARAMETERS

residual sugar: 9,3 g/l **acidity:** 6.8 g/l **alcohol content:** 11,5%

GRAPE VARIETIES

riesling 50%, johanniter 25%, seyval blanc 25%

VINIFICATION

Second fermentation in the bottle. Maturation 50 months on the lees. Dosage based on Ice Wine.

AWARDS (ALL YEARS)

Decanter world wine awards 2024 - bronze
Decanter world wine awards 2023 - bronze

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

Wine from several vintages - non-vintage (NV).

Wszelkie prawa zastrzeżone © WINNICA TURNAU. Kopiowanie możliwe tylko za pisemną zgodą.