



## WINNICA TURNAU SEYVAL 2023

### WINE DESCRIPTION

Seyval 2023 is a wine created from one of the most interesting varieties growing in Polish vineyards. This variety adapts perfectly to weather conditions and gives beautiful fruits. Properly managed, seyval produces a very elegant and delicate wine with a great harmony of sugar and acidity. The wine presents aromas of fresh apples, pineapples, lemon grass and wild flowers. Mouth is full of floral, orange and grapefruitapple flavor.

### WINE AROMAS

apples, pineapples, citrus fruits

### TASTE OF WINE

orange, grapefruit, apple

### FOODPAIRING

fish, poultry, seafood, sushi, salads, grill

### WINE PARAMETERS

**residual sugar:** 5,8 g/l

**acidity:** 8 g/l

**alcohol content:** 10,5%

### GRAPE VARIETIES

seyval blanc

### VINIFICATION

Fermentation and maturation for 2 months on the lees in a steel tank

### TERROIR

Soils formed by terminal moraine in the type: sandy-clayey and clayey 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

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.