



WINNICA TURNAU PINOT NOIR 2020



WINE DESCRIPTION

Pinot Noir is a noble, sensitive, and demanding variety from the Pinot family. It produces small, round berries with very thin skins, which contribute to the wine's delicate taste. It is elegant and fruity, with aromas reminiscent of strawberries and cherries with cream, gradually giving way to subtle oak notes. Gentle hints of hibiscus add lightness, while the palate finishes with a chocolate and dried plum character.

WINE AROMAS

strawberries, cherries with cream, oak

TASTE OF WINE

chocolate, dried plum

FOODPAIRING

beef, cheese, game, grilled dishes

WINE PARAMETERS

residual sugar: 7 g/l

acidity: 5,5 g/l

alcohol content: 11,0%

GRAPE VARIETIES

pinot noir

VINIFICATION

Maceration on the skins for 25 days. Aged for 20 months in barrique-style oak barrels. The barrels had been used once before.

AWARDS (ALL YEARS)

DECANTER WORLD WINE AWARDS 2024 - 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

The winter of 2019/2020 was relatively mild, with moderate precipitation. Spring was dry and moderately warm. Vegetation began relatively early, but the dry summer—without extreme heat—delayed the aromatic ripening of the grapes.