



WINNICA TURNAU CHARDONNAY 2023

WINE DESCRIPTION

Wine from the noble Chardonnay variety, fermented and aged in oak and acacia barrels. In the nose you can find aromas of flowers such as jasmine, honeysuckle and acacia. Fruity aromas of ripe melon, mango, sweet bun, and almonds. Ageing in barrels adds a subtle touch of vanilla. In the mouth the wine is juicy peach and slightly creamy. The barrel adds light tannins that give structure and emphasize the character of the wine.

WINE AROMAS

flowers, honey, tropical fruits, almonds

TASTE OF WINE

tropical fruits, butter, oak

FOODPAIRING

fish, poultry, cheese, sushi, salads

WINE PARAMETERS

residual sugar: 4,2 g/l

acidity: 5,5 g/l

alcohol content: 12,5%

GRAPE VARIETIES

chardonnay

VINIFICATION

Fermentation and maturation for a year in an oak vat and in barrique barrels (oak and acacia barrels used before).

AWARDS (ALL YEARS)

POLSKIE KORKI 2024 - GOLD

POLSKIE KORKI 2022 - GOLD

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

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.