



WINNICA TURNAU JOHANNITER 2024

WINE DESCRIPTION

Johanniter is a grape variety that produces large, elongated clusters with sun-kissed, freckled skins. This bold appearance translates in the glass into a combination of elegance and delicacy. The 2024 vintage offers aromas of apple, citrus, peach, and subtle notes of honey. On the palate, harmony comes through as ripe, sweet apple flavors balanced by refreshing citrus acidity. A lively, fruit-forward, and light semi-sweet wine.

WINE AROMAS

apple, citrus, peach

TASTE OF WINE

ripe sweet apple, citrus acidity

FOODPAIRING

cheese, sushi, pâtés, desserts

WINE PARAMETERS

residual sugar: 24,4 g/l

acidity: 5,8 g/l

alcohol content: 10,5%

GRAPE VARIETIES

johanniter

VINIFICATION

Fermented in stainless steel tanks at 12°C.

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

Winter 2023/2024 was frosty, with little snow cover. The beginning of spring was quite warm, which allowed vegetation to start much earlier than in previous years. In April, there was a week-long frost with high negative temperatures, reaching even -8 degrees. May was quite warm and dry. July was the rainy. Harvest started earlier than usual (mid-August) and ended in early October.