



WINNICA TURNAU CABERNET 2021

WINE DESCRIPTION

Red, dry wine matured for 24 months in new oak barrels from Slavonia. Made from 3 grape varieties - cabernet cantor, cabernet dorsa, cabernet cortis. The wine is full of aromas of forest fruit, chokeberry, dark cherry and sweet spices. In the palate, dark fruits, barrel and spice accents. Smooth tannins highlight the chokeberry favor and cherry acidity.

WINE AROMAS

forest fruits, chokeberry, dark chocolate

TASTE OF WINE

dark fruits, barrel accents, spices

FOODPAIRING

beef, game, cheese, grill

WINE PARAMETERS

residual sugar: 6,5 g/l

acidity: 6,5 g/l

alcohol content: 12,0%

GRAPE VARIETIES

cabernet cantor, cabernet cortis, cabernet dorsa

VINIFICATION

Maturing for 24 months in barriques. New Slavonian oak

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

Winter 2020/2021 was quite cold, with more snow cover than usual. The beginning of the year was relatively cool, and the rest of the year was characterized by great variability. Early spring arrived quickly, but March and April were cool with little rain. May was cold and rainy, with early spring frosts, but no losses. From hot and dry June the weather changed to a very rainy July, which slightly affected cluster formation. August surprised with changeable weather, and before harvest the rains threatened disease pressure. The autumn was warm with occasional showers and plenty of wind to dry the morning mists. The harvest began on time, and the first frosts began in November.