



WINNICA TURNAU RIESLING 2022

WINE DESCRIPTION

Riesling is a noble grape variety, known all over the world and having different faces depending on the climate in which it matures. The year 2022 in Baniewice pampered the grapes not only with the summer sun and maturity, but with the cooler, autumn nights it brought intense aroma and minerality of the wine. Fermentation took place in a large, wooden vat. Despite its youth, it does not lack floral notes and a delicate, tropical accent. The clear, grapefruit acidity is rounded off by a honey coating, and a pleasant, pear aftertaste remains on the palate.

WINE AROMAS

pear, honey, flowers

TASTE OF WINE

grapefruit, pear, apple

FOODPAIRING

poultry, seafood, soft cheeses, pasta

WINE PARAMETERS

residual sugar: 5,8 g/l

acidity: 6,7 g/l

alcohol content: 11,5%

GRAPE VARIETIES

riesling

VINIFICATION

Fermentation and maturation in large unfired oak barrels (2400L and 4800L) for 11.5 months. Maturation time on the lees is 5 months.

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 2021/2022 was snowy with a lot of frosty days. Early spring did not have a lot of precipitation and the entire spring was rather dry, but this did not delay the growing season. There were no spring frosts. The summer was warm but also rainy. The autumn was dry, with moderate temperatures. With the long ripening of the latest varieties, the harvest lasted quite a long time.