



WINNICA TURNAU PERLE 2023

WINE DESCRIPTION

Perlé 2023 is a semi-sparkling wine made from 3 white grape varieties. CO₂ was gently added to the pressure tank. Perlé is full of tropical fruits and orchard aromas. The structure of the wine is delicate. The palate is full of juicy oranges and early pears. The expressive acidity makes this wine refreshing and juicy with a passion fruit aftertaste.

WINE AROMAS

melon, pear, citrus

TASTE OF WINE

orange, pear, passion fruit

FOODPAIRING

fish, poultry, seafood, sushi, salads

WINE PARAMETERS

residual sugar: 21,9 g/l

acidity: 8,4 g/l

alcohol content: 9,0%

GRAPE VARIETIES

chardonnay, seyval blanc, riesling

VINIFICATION

Fermentation in a steel tank. Gentle addition of carbon dioxide in a pressure tank.

AWARDS (ALL YEARS)

PIWI WINE AWARD INTERNATIONAL 2023 - GOLD

POLISH CORKS 2023 - SILVER

AWC VIENNA 2022 - SILVER

PIWI WINE AWARD INTERNATIONAL 2021 - TOP GOLD

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 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.