



WINNICA TURNAU HIBERNAL 2023

WINE DESCRIPTION

Hiberna is a late ripening variety of white grapes. It is characterized by a very intense aroma and taste of the grapes already in the vineyard. The wine made from this variety in the Turnau Vineyard is semi-dry, very aromatic and refreshing. In the aroma wine brings accents of passion fruit, mandarin, herbs and white tea. Palate carries a lot of citrus fruits freshness, passion fruit and green apple notes.

WINE AROMAS

passion fruit, mandarin, herbs, white tea

TASTE OF WINE

citrus fruits, green apple, passion fruit

FOODPAIRING

aperitif, fish, pasta, white meat, salads

WINE PARAMETERS

residual sugar: 17,6 g/l

acidity: 9,2 g/l

alcohol content: 9,5%

GRAPE VARIETIES

hibernal

VINIFICATION

Fermentation in stainless steel tanks

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.