



WINNICA TURNAU Wino X białe

WINE DESCRIPTION

Wino X white is a blend of Seyval Blanc and Johanniter from the 2024 vintage. It is characterized by intense fruit aromas with notes of kiwi and lime. On the palate, peachy sweetness harmonizes with the acidity of green apple. Light and refreshing. Matured and crafted at the family-owned Turnau Vineyard.

WINE AROMAS

apples, pears, gooseberries, peaches

TASTE OF WINE

apples, passion fruit, citrus fruit

FOODPAIRING

Dishes with goose, St. Martin's croissants, pâtés

WINE PARAMETERS

residual sugar: 17,7 g/l

acidity: 7,7 g/l

alcohol content: 10,5%

GRAPE VARIETIES

90% seyval blanc 2024, 10% johanniter 2024

VINIFICATION

Fermentation in a stainless-steel tank.

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.