



WINNICA TURNAU PINOT NOIR 2019



WINE DESCRIPTION

Our 2019 Pinot Noir was aged for 18 months in barrique-style oak barrels. Coffee-like aromas highlight its time spent in oak. These notes are also present on the palate, playing alongside the subtle fruitiness of ripe cherries and strawberries. Pinot Noir is an extremely delicate grape variety, ripening best during sunny September days, when it gains roundness and a bluish blush. Its thin skin and small berries contribute to the distinctive Pinot aromas during harvest. The juice is pale and delicate, but through fermentation combined with skin maceration, it develops into a light burgundy color that shines in the glass.

WINE AROMAS

coffee-like aromas

TASTE OF WINE

ripe cherry, strawberry

FOODPAIRING

white and red meat, pasta, fish, and seafood

WINE PARAMETERS

residual sugar: 6,5 g/l

acidity: 5,5 g/l

alcohol content: 13,0%

GRAPE VARIETIES

pinot noir

VINIFICATION

Fermentation and maceration on the skins in tank for 3 weeks. Then aged for 18 months in barrique-style oak barrels, previously used several times.

AWARDS (ALL YEARS)

DECANTER WORLD WINE AWARDS 2024 - BRONZE

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

The winter of 2018/2019 was mild, with few frosty days. January and February brought significant rainfall, replenishing earlier water deficits. March and April saw a prolonged drought. In early May, spring frosts down to -4°C damaged young shoots of some varieties. Spring and summer had little rainfall, and due to high temperatures, disease pressure in the vineyard was low. Autumn 2019 was warm, though initially marked by heavy rain that complicated harvesting, with the season ending in wet and chilly days.