

POLISH WHITES & SPARKKLINGS

Portfolio Fit for Singapore

A practical guide for importers & distributors



What you'll find inside



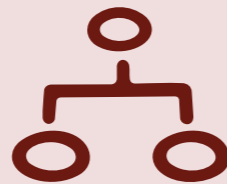
BASIC FACTS



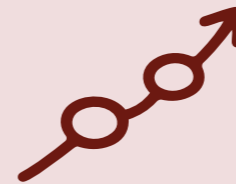
POLISH CLIMATE



WINE EVOLUTION



SECTOR BOOM



PRODUCTION
GROWTH



VINEYARD MAP



TERROIR NOTES



FOOD PAIRING



TATRAS



MASURIAN LAKES



BALTIC COAST

In the heart of Europe

DISCOVER THE DIVERSITY OF POLAND



BIAŁOWIEŻA FOREST



MODERN VINEYARDS

VINEYARDS OF POLAND

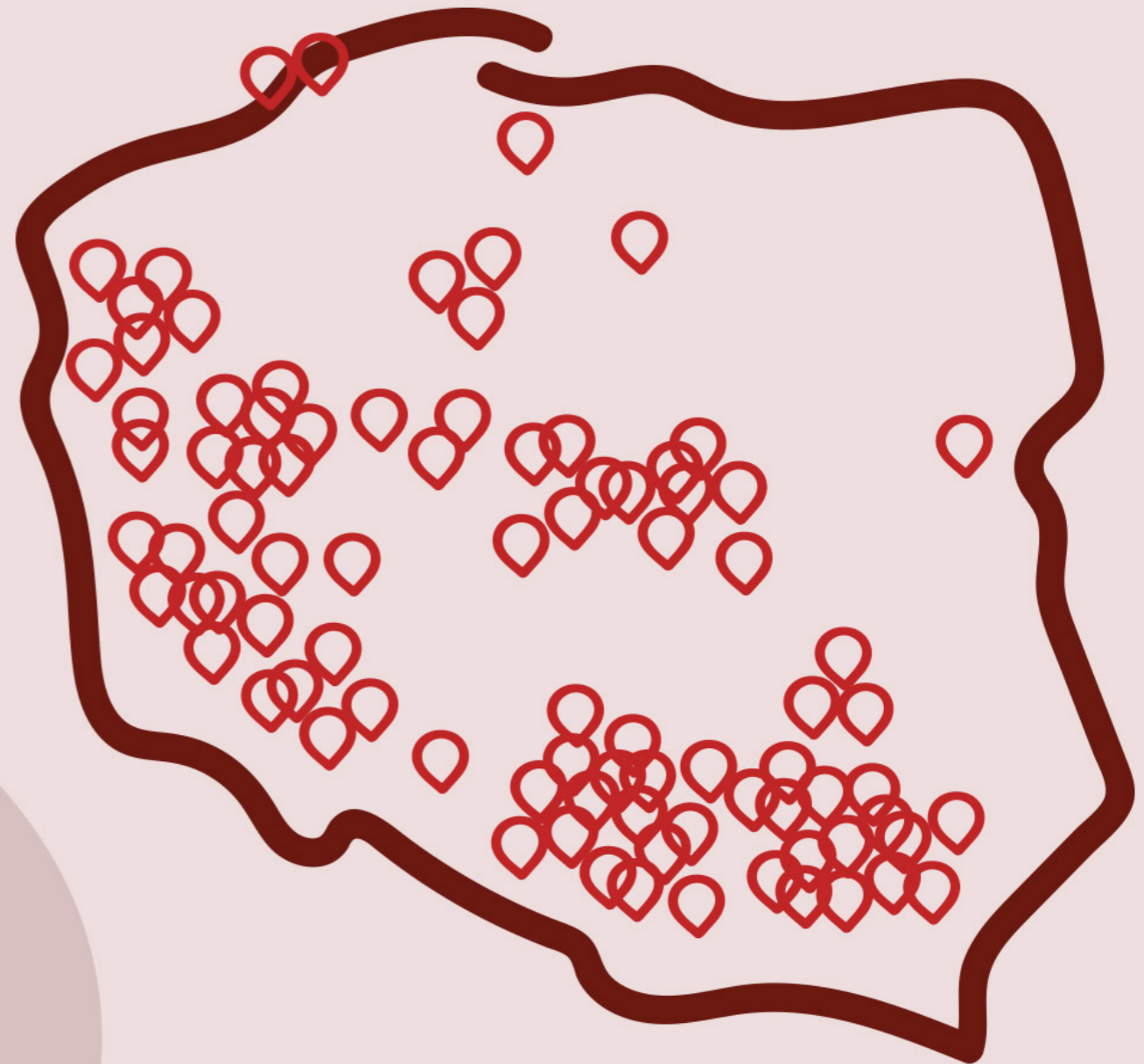
REGIONAL ROOTS, DISTINCT FLAVORS

From sun-warmed southern slopes to cool Baltic influenced sites, Poland's vineyards reflect diverse regional terroirs, local grape varieties and a growing winemaking sector that blends history with modern techniques.



POLAND

A NEW FACE OF WINE WITH A COOL-CLIMATE



EXPERIENCES:

- TASTINGS
- WINE ROUTES
- FESTIVALS
- GRAPE HARVEST



CREATIVE POLAND

This is Poland — a place where bold design and restless creativity meet real craftsmanship. From startups and studios to artisans, modern thinking fuels new ideas across the country.

A dynamic hub in the heart of Europe, with:

- a resilient economy (manufacturing + exports) and a fast-growing services and tech sector,
- innovation-driven cities like Warsaw, Kraków and Wrocław – thriving startups and expanding digital public services,
- major investment in education, research and renewable energy, plus modern winemaking tech supporting long-term growth,
- wine tourism and local routes linking viticulture with regional development and culture.

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POLISH VITICULTURE AND WINES AS A NEWCOMER TO THE GLOBAL WINE MARKET CURRENT STATUS AND OPPORTUNITIES

Poland's viticulture is rapidly emerging on the global wine scene, with new vineyards producing high quality cool climate varieties and increasingly acclaimed sparkling wines.

Investment in modern winemaking, research is raising standards and helping producers reach international markets and wine tourists. As quality improves and niche styles gain recognition, Polish wines are positioning themselves as distinctive, terroir - driven newcomers to the global market.



WHY IT MAKES SENSE IN SINGAPORE

Why Polish wines now

WHY IT MAKES SENSE IN SINGAPORE

Singapore is a market that thrives on prestige, quality, and innovation. Polish winemaking, a blend of 12th-century tradition and 21st-century technology, offers exactly that.

Poland offer wines tailored to the modern consumer: light, fresh, aromatic, and artisanal. Style suitable for Asian cuisine! Polish wine perfectly balances the rich flavors of local cuisine, providing a fresh alternative to heavier New World wines.

Polish wines, produced in limited quantities in small vineyards (boutique wineries), respond to the need for exclusivity and having a product with a unique story (so-called storytelling).

Growing environmental awareness in Singapore is favouring Polish hybrid varieties (PIWI) that require minimal chemical spraying.

The investment and potential is currently in its early stages of growth – now is the perfect time to enter into a partnership.

*Now is the perfect time
to enter into a partnership*



WHERE THEY FIT IN A PORTFOLIO

By occasion, channel and buyer type

WHERE THEY FIT IN A PORTFOLIO

By occasion

- Celebration/toasts — sparkling wines
- Everyday meals — aromatic whites (Riesling, Solaris) and light rosés: versatile with salads, poultry, and fish.
- Casual evenings — light, soft reds (Pinot Noir, Regent)
- Dessert /special treats — sweet styles pair with desserts

By sales channel

- On trade (restaurants, wine bars)
- Retail (supermarkets, chain stores).
- Specialist wine shops
- Online

By buyer type

- Curious/young urban people attracted by stories and sustainability.
- Foodies/gastronomy seekers
- Collectors/connoisseurs single vineyard bottlings, ageworthy styles and limited releases.



POLAND IN BRIEF

POLAND IN BRIEF

- Poland is a Central European country bordered by Germany, Czechia, Slovakia, Ukraine, Belarus, Lithuania and the Baltic Sea.
- Its capital and largest city is Warsaw, while other major cities include Kraków, Gdańsk, Wrocław and Poznań.
- Poland has over 1,000 years of history, with a rich cultural heritage, including medieval towns, castles and UNESCO World Heritage sites.
- The country has a diverse landscape, from the Baltic Sea coast in the north to the Tatra Mountains in the south, with many lakes and forests.
- Poland is a member of the European Union, NATO and the Schengen Area, using the Polish złoty (PLN) as its currency.
- Its economy is one of the largest and fastest-developing in Central Europe, with strong sectors in manufacturing, services, IT and agriculture.



POLAND AS A COOL-CLIMATE WINE COUNTRY

POLAND AS A COOL-CLIMATE WINE COUNTRY

"Cool climate": is not only a geographical term, but above all a label of the style and character of wines produced in Polish vineyards.

Climate change adaptation: Warmer summers and longer growing seasons in recent decades are making viticulture increasingly feasible.

Distinctive style: Polish wines often exhibit high acidity, crisp freshness, and elegant aromatics, characteristic of cool-climate viticulture. Sparkling wines are also showing significant promise.

"Cool climate" is currently one of the hottest trends in global winemaking. Consumers are increasingly seeking elegance, lightness, and balance, and Poland offers these in abundance.



THE MARKET MOMENTUM

(key numbers)

THE MARKET MOMENTUM

Wine producers:

- 2010: Just 20 brave pioneers were producing wine commercially
- 2020: This number increased to 329
- 2024/2025: We now have 699 registered wineries.

This represents a 35-fold increase in the number of producers in 15 years!

Vineyards:

- 2009: Official statistics showed only 36 ha of vineyards
- 2021: We surpassed the 600-hectare barrier.
- 2025: According to the latest data from the National Support Centre for Agriculture (KOWR), the official vineyards area exceeded to more than 1,000 ha

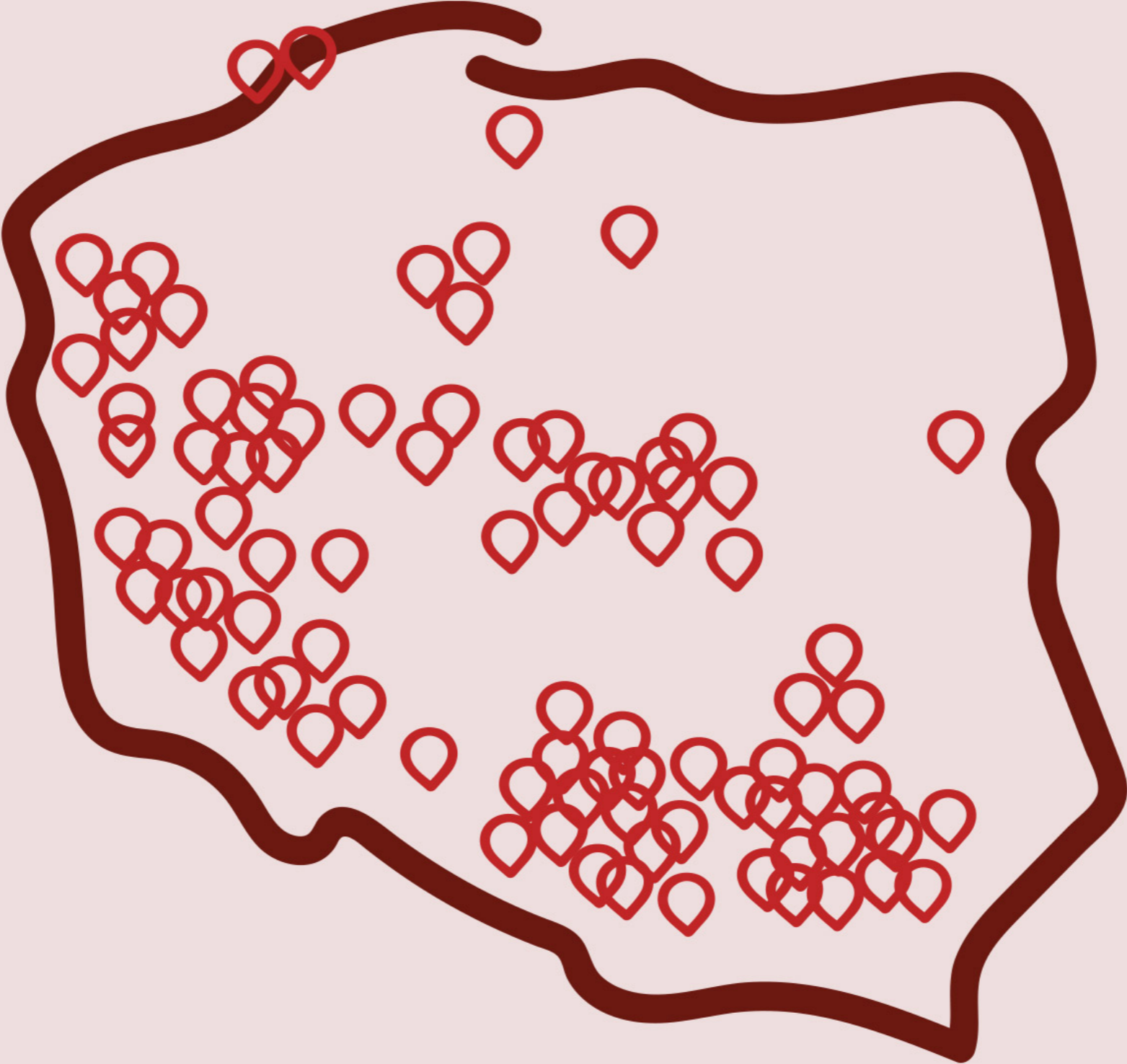
*A breakthrough moment was the change in official regulations in 2011, which simplified the process of introducing wine to the market.



POLAND'S WINE REGIONS

quick map overview

POLAND'S WINE REGIONS



**TERROIR IN SHORT:
CLIMATE, SOILS, MICRO-SITES**

TERROIR IN SHORT: CLIMATE, SOILS, MICRO-SITES

Polish wine doesn't try to emulate the power of Bordeaux or the Australian sun. Its strength lies in its "vertical structure"—based on acidity, minerality, and a fruity vibrancy unmatched anywhere else.

The key to understanding the differences in wines from individual regions lies in their microclimates. Although all of Poland lies within the cool climate zone, the nuances of the terrain, proximity to rivers, and sunlight create unique conditions for grapevines.

Examples of soil, climate diversity in some regions and their influence on wine style:

Lesser Poland Vistula River Gorge	Lubusz and Lower Silesia	Subcarpathia
<p>A region with a unique, almost "Mediterranean" local microclimate centered around the Vistula River. The Vistula acts as a giant heat accumulator, releasing heat at night and moderating temperature fluctuations.</p> <p>Soils: white, limestone (reflect sunlight, further warming the fruit) = high minerality, "salty" flavor, structure</p>	<p>Milder winters thanks to the influence of air masses from the Atlantic. The hills protect the vineyards from the icy northerly winds.</p> <p>Soils: sands, gravels, glacial clays = fruitiness, lightness, varietal purity</p>	<p>The vineyards are located at high altitudes (even above 300 m above sea level), which ensures excellent sunlight above the layer of morning fog.</p> <p>Soils: heavy clays, sandstones = extractive, solid structure, good for hybrid varieties</p>



WHAT MAKES POLAND DIFFERENT



WHAT MAKES POLISH WINES DIFFERENT

Polish wines combine cool-climate freshness, rising technical skill, and growing terroir expression, making them distinctive and increasingly interesting on the global market.

- **Cool climate profile:** higher natural acidity, lower alcohol, and pronounced fresh fruit and floral aromas, which give wines a crisp, elegant style.
- **Sparkling wine strength:** many producers focus on méthode traditionnelle and sparkling styles that suit Poland's climate very well.
- **Grape selection:** a mix of cool-climate *Vitis vinifera* (e.g., Riesling, Pinot Noir, Chardonnay) and disease-resistant hybrids and new varieties (e.g., Solaris, Regent) adapted to local conditions.
- **Terroir-driven variability:** diverse soils and microclimates across regions (Lower Silesia, Lubusz, Lublin, Małopolska) create distinctive, place-expressive wines.
- **Shorter, variable growing seasons:** vintage differences are more pronounced, so winemakers emphasize site selection and careful vineyard management.
- **Focus on modern techniques and research:** rapid uptake of advanced viticultural practices and oenology to improve quality.
- **Niche and artisanal production:** many small, quality-focused wineries produce terroir-expressive and experimental wines rather than large commodity volumes.
- **Food pairing and freshness:** the wines pair particularly well due to their acidity and freshness.





WHAT STANDS OUT VS. CLASSIC EUROPEAN REFERENCES

(summary)

WHAT STANDS OUT VS. CLASSIC EUROPEAN REFERENCES

Poland builds its wine-identity on a unique combination of modern technology, a specific atmosphere and an experimental approach:

- Emphasis on direct relationship with the winemaker. Polish wineries are family-owned, artisanal enterprises. The average vineyard size is approximately 1.5-2 ha
- Polish wine producers are characterized by openness and flexibility, hence the diversity and individual style of their wines. Eg, winemakers are more willing to experiment with orange wines, the pét-nat method, and aging in various types of wood and amphorae.
- Grape varieties - a combination of vitis vinifera and hybrid varieties
- Commercialized tourist routes dominate the world. Poland: dynamically developing enotourism "close to home." Vineyards are becoming centers of local culture and modern design

Conclusion:

Poland is a new face in the world of wine

– freshness, courage and technology instead of rigid adherence to tradition.



**STYLE SIGNATURE:
FRESHNESS, PRECISION, FOOD-FRIENDLINESS**

STYLE SIGNATURE: FRESHNESS, PRECISION, FOOD-FRIENDLINESS

The common denominator for most Polish white and red wines is an organoleptic "crunchiness": Polish wines are not "overheated," their foundation, their backbone, is a unique architecture of acidity. It's not aggressive, but rather lends the wines freshness and lightness.

Due to the diverse soils (from the characteristic limestone of the Kraków-Częstochowa Upland to post-glacial sands and clays), the wines tend to have a distinctively salty, stony finish, which is now highly appreciated by world-renowned sommeliers and pairs well with many distinctive Singaporean dishes.



GRAPES: VINIFERA + PIWI

(why it matters)

GRAPES: VINIFERA + PIWI

In Poland, success comes from synergy – we utilize the nobility of classics and the resilience of modernity. We plant European classics of *Vitis vinifera* (e.g., Riesling, Chardonnay, Pinot Noir, Zweigelt) as well as PIWIs (hybrids): Solaris, Johanniter, Regent, and Cabernet Cortis.

The combination of Vinifera and PIWI allows Poland to create world-class wines while maintaining environmental and production safety standards.

Benefits of using PIWIs:

- Increased frost resistance Ecological: Increased resistance to fungal diseases – drastically reduced spraying (up to 80%). A "cleaner" and more natural wine.
- Yield stability in the variable Polish climate.
- Sustainability: a smaller carbon footprint (fewer tractor trips to the field) – a key advantage for the conscious consumer.
- Unique organoleptic profile: hybrids offer aromas (e.g., the exotic Solaris) not found in classic Chardonnay.



**WINEMAKING APPROACH:
SMALL SCALE, AGILE, EXPERIMENTAL**

WINEMAKING APPROACH: SMALL SCALE, AGILE, EXPERIMENTAL

- **Poland as a European Wine „Startup”**

The practical face of this young market is a shift from a "lack of tradition" complex to a strategy of maximum flexibility. The strength of Polish wine lies in its uniqueness, not the repetitiveness of mass production.

- **Adaptability and full control**

A winemaker is simultaneously an agronomist, technologist, and salesperson. A positive or negative consumer reaction in a restaurant or wine bar may be met with a corresponding response in subsequent vintages (continuation or change of wine style).

- **Freedom from restrictive regulations**

It allows for bold blending and experimentation, which would be illegal in traditional European regions.

- **Technology and science**

Polish winemakers are often "successful people" from other industries – they bring an analytical and modern approach, marketing, and openness to technical innovation



**CONSISTENCY & DIRECTION:
WHAT'S IMPROVING YEAR BY YEAR**

CONSISTENCY & DIRECTION: WHAT'S IMPROVING YEAR BY YEAR

Polish wines have been improving year by year in several key areas:

- **Consistency:** Winemakers are gaining more experience and mastering vineyard management and winemaking techniques, leading to more reliable quality across vintages.
- **Quality of grapes:** Better site selection and disease management contribute to healthier, riper grapes with balanced acidity.
- **Innovation:** Adoption of advanced technology helps control fermentation and aging, enhancing flavor complexity and stability.
- **Varietal focus:** Growing emphasis on cool-climate grape varieties like Riesling, Pinot Noir and hybrid grapes like eg Solaris or Sauvignier gris that suit Poland's conditions better.
- **Sparkling wines:** Increasingly refined sparkling wine production is becoming a hallmark for Polish viticulture.
- **Sustainability:** More vineyards are embracing organic and environmentally friendly practices, which improve vineyard health and long-term wine quality.



POLAND VS. OLD WORLD

simple comparison table

	POLAND	OLD WORLD
Overview	Emerging wine region focused on cool-climate styles and sparkling wines; developing reputation and infrastructure.	Centuries-old wine regions (France, Italy, Spain, Germany, Portugal, etc.) with established appellations, global recognition, and diverse styles.
Climate & terroir	Cold to cool climate, shorter growing season, risk of frost; terroirs favor high acidity, fresh fruit aromas, and sparkling wine production.	Wide range from cool to Mediterranean climates; long-established terroirs with proven suitability for many classic varieties and styles.
Grape varieties & wine styles	Emphasis on cool-climate white varieties, hybrids, and increasingly Pinot, Riesling, and sparkling-method wines.	Vast portfolio—from Riesling and Pinot in cool regions to Cabernet, Tempranillo, Sangiovese, and others in warmer zones—plus many traditional regional styles.
Winemaking & technology	Rapid adoption of “modern viticulture and cellar techniques”, supported by research.	Deeply ingrained traditions combined with advanced technology in many producers; long experience with aging and blending practices.
Quality & aging potential	Best wines show excellent freshness and terroir character; aging potential is growing, especially for premium sparkling and some whites.	Proven long-term aging potential for many classic appellations and premium reds/whites.
Market recognition & price	Limited international presence; competitive pricing and niche appeal as a newcomer.	Strong global brands and premium pricing for renowned appellations. Wine tourism & cultural context.
Wine tourism	Developing wine routes, growing wine tourism tied to regional culture and gastronomy.	Well-established wine routes, centuries of wine culture, and tourism infrastructure.
Challenges	Climate variability, limited vineyard area, brand recognition, and building export channels.	Climate change impacts, market saturation in some segments, and maintaining tradition vs innovation balance.
Opportunities	Carve niche in cool-climate and sparkling wines, leverage research & modern techniques, attract wine tourists seeking novelty.	Continue premiumization, innovate in sustainable viticulture, and adapt varieties to changing climates.



WHITE & SPARKLING

WHITE WINES

What to expect?

WHITE WINES - What to expect?

White wines: light, acidic, with low alcohol, they are refreshing, energetic and lively.

**of course, there are also white wines matured on the lees – (sur lie), with longer maceration on skins or wines aged in barrels made of various types of wood...*



White styles I
CRISP & MINERAL

White styles I: CRISP & MINERAL

RIESLING!

Thanks to Poland's cooler climate, the fruit retains high acidity, which is the wine's backbone. It's not aggressive, but vibrant and refreshing.

Minerality: Riesling is a "transmitter" of the terroir. In Poland's limestone and loess soils, this variety develops a characteristic, brackish or flinty profile.

Precision: the Polish school of white winemaking emphasizes steel tanks and (usually) no barrel contact. This allows for a razor-sharp profile, where aromas of green apple, citrus, and wet stone are presented crystalline, without unnecessary aromatic "interference."



White styles II

AROMATIC & FRUIT-DRIVEN

White styles II: AROMATIC & FRUIT-DRIVEN

SOLARIS!

This variety has become the foundation of the success of modern winemaking in Poland, practically synonymous with accessibility and intensity. Solaris is the perfect entry point into the world of Polish wine.

An explosion of aromas: Solaris is a variety with a "loud" profile. Immediately upon opening the bottle, intense notes of tropical fruit (peach, mango, passion fruit) and sweet pear are striking. These aromas are immediately recognizable to the consumer, without the need for lengthy analysis.

Structure and body: unlike raw, acidic wines, Solaris naturally accumulates a high sugar content. This translates into a higher alcohol content or a slight residual sugar, creating a full-bodied and smooth impression on the palate.

Universal appeal: this wine is "easy to understand" because it offers immediate pleasure. It lacks difficult, high acidity or complex mineral notes – pure, juicy fruit dominates.



White styles III

TEXTURAL / BARREL / SKIN-CONTACT

White styles III: TEXTURAL / BARREL / SKIN-CONTACT

In the segment of textural and structured wines, Polish winemakers are increasingly using techniques associated with Burgundy or the orange wine tradition. The key here is the tactile experience on the palate – weight, viscosity, and delicate tannins.

Here are two specific pillars of this style in Poland:

1. Barrel-aged style: Chardonnay This is a classic of texture. Thanks to oak fermentation and aging on the lees (sur lie), the wine acquires a creamy and buttery structure.

2. Skin-contact style (Amber/Orange): Pinot Gris or Sauvignier Gris. Long-term maceration of the skins of white varieties extracts polyphenols, giving the wine a tea-like structure, micro-tannins, and a distinct, "gastronomic" roughness. A deep-colored wines, almost tongue-biting with the positive energy of tannins, with a dense, almost fleshy texture of dried fruit.



SPARKLING WINES

What to expect?

SPARKLING WINES - What to expect?

1. Sparkling wines are the greatest treasure and the future of Polish winemaking.
2. Poland has a natural predisposition to become a significant player in the local wine sector.
3. The cool climate allows for the preservation of what's most valuable in the bubbles – high acidity and low sugar in the fruit.



PRODUCTION STYLE AND METHOD

PRODUCTION STYLE AND METHOD

Poland is led by the traditional method (secondary fermentation in bottle), with Pet-Nat also gaining strong momentum.

Style & profile:

- Lees aging: typically 12–36 months, adding structure and depth.
- Freshness first: “electric” acidity defines the wines.
- Aromatics: green apple, lemon, gooseberry, white currant (peach in warmer vintages) plus autolytic notes of brioche, fresh bread, butter and toasted nuts.
- Minerality: a distinct salty or chalky finish.

Structure:

- Fine, persistent, elegant bubbles (perlage).
- Light to medium body with a strong acidic backbone and long, refreshing finish.
- Low dosage (Brut Nature / Extra Brut) highlights fruit purity.

Key varieties:

- Classics: Chardonnay, Pinot Noir, Pinot Meunier, Riesling.
- Hybrids: Seyval Blanc, Johanniter — intense, citrus-driven freshness.



**SPARKLING STYLES:
TRADITIONAL METHOD / CHARMAT / PET-NAT**

SPARKLING STYLES: TRADITIONAL (CHAMPAGNE) METHOD

This is the top of winemaking, requiring time and patience. A key element is secondary fermentation, which occurs directly in the bottle.

Process: liqueur de tirage (sugar and yeast) is added to the base wine, the bottle is sealed, and the yeast is allowed to do its work (forming bubbles). After fermentation, the wine matures on the lees (sur lie).

Characteristics: Complex autolytic aromas – notes of brioche, toast, nuts, and butter. Very fine, persistent bubbles.

Examples: Champagne, Franciacorta, Cava, high-class Polish sparkling wines.



SPARKLING STYLES: CHARMAT METHOD (TANK METHOD)

Here, freshness and fruity character are the priority. Unlike the traditional method, secondary fermentation takes place in large, pressurized stainless steel tanks (autoclaves).

Process: after achieving the desired carbonation in the tank, the wine is filtered and bottled under pressure. The entire process takes significantly less time than in the traditional method.

Characteristics: Aromas of fresh fruit and flowers dominate. The bubbles are typically larger and dissipate slightly faster than in Champagne.

Examples: prosecco, many sparkling wines from different countries



PET-NAT (ANCESTRAL METHOD)

The oldest, "ancient" method, currently experiencing a renaissance in the natural wine movement. It is a single-fermentation method.

Process: The wine is bottled before the first fermentation is complete. Residual sugars "ferment" in the closed bottle, producing carbon dioxide. The wine does not have its yeast sediment removed from the bottles.

Characteristics: Often cloudy, with a rustic, unpredictable character. Lower pressure, yeast aromas intertwine with very pure, juicy fruit.

Examples: A wide range of wines from "natural" producers (often sealed with a crown cap).





KEY GRAPES TO KNOW

WHITES

KEY WHITE GRAPES TO KNOW

Popular white grape varieties in Poland:

- solaris
- riesling
- johanniter
- chardonnay
- pinot gris
- sauvignier gris

REDS

REDS

Lightness and airiness: wines typically have a light to medium body. They are more built on structure rather than mass.

High acidity: this is the backbone of Polish wine. It gives it incredible freshness and drinkability, and makes these wines phenomenal with food.

Lower alcohol: Typically around 11–13%. This makes the wines less tiring and elegant.

Polish red is the "Cool Climate Elegance" style – acidic, fresh wines with a distinct aroma of red fruit, ideal for connoisseurs looking for finesse rather than impact!



KEY RED GRAPES & STYLES

KEY RED GRAPES TO KNOW

Popular red grape varieties in Poland:

- regent
- rondo
- pinot noir
- cabernet cortis
- zweigelt

Polish reds are dominated by primary fruits: cherry, cranberry, red currant, raspberry, wild strawberry.

Forest and earthy notes: aromas of forest, wet stones, and sometimes herbal or peppery notes are often perceptible.

Moderate oak: Polish winemakers are increasingly less likely to "cask" their wines in new barrels, opting for gentle oxidation in used barrels, which preserves the fruit character.



FOOD & SERVICE

WHY IT WORKS WITH ASIAN CUISINE

WHY IT WORKS WITH ASIAN CUISINE

High acidity

Most Polish wines (especially those made from varieties like Solaris, Riesling, and Seyval Blanc) are characterized by a distinct, invigorating acidity. Asian cuisine - from Chinese stir-fries to Vietnamese spring rolls – involves a lot of oil and frying.

The effect: the acidity of Polish wine acts like a "punctuation" in a meal- refreshing the palate, cutting through fat, and preparing the tongue for the next bite.

Balance of residual sugar and spiciness

Many Polish winemakers produce wines with a low residual sugar content. It could be a golden rule: sugar „soothes the flames“. e.g. If you're serving Thai curry (Green Curry) or spicy Sichuan dishes with Polish Solaris, it can give balance of sweetness and acidity, and will extinguish the flames on the palate better than any beer or heavy red wine.

Low Alcohol Content

Due to the climate, Polish wines rarely reach very high alcohol levels (often hovering around 11–12,5%). Why is this important? High alcohol content intensifies the burning sensation of capsaicin (spiciness). Light Polish wine allows you to enjoy the flavor of your dish without painfully intensifying the spiciness of the spices.



PAIRING IDEAS

PAIRING IDEAS

Singapore is a feast of flavors: from rich umami, through scorching chili, to sweet coconut milk. Polish winemaking, based on its cool climate and high acidity, handles these profiles surprisingly well.

Pairing ideas:

Hainanese Chicken Rice = Solaris

This dish is delicate but has a fatty texture (chicken, rice in broth + bold sauces). We need a wine that is aromatic but also has a solid “body”.

Chili Crab = Riesling (Dry or Semi-Dry)

Crab in chili sauce is a battle of seafood flavor and sweet and spicy sauce based on tomatoes and chili. Polish Rieslings have that incredible, steely acidity that cuts through thick sauces like a scalpel. High acidity will refresh the palate after a heavy sauce, and citrus notes will enhance the crab flavor.



PAIRING IDEAS

Laksa = Gewürztraminer

This is a rich, creamy coconut soup with rice noodles. It's a burst of flavors – dominated by dried shrimp, lemongrass, and shallots.

The notes of lychee, roses, and exotic spices in Polish Gewürztraminer perfectly complement the laksa paste and coconut milk. It's a classic combination, yet in its Polish version, it's exceptionally refreshing.

Satay = Polish sparkling wine

Grilled shashliks of marinated meat (chicken, beef, pork), served with a thick peanut sauce made with coconut milk and peanut butter. The meat is marinated in spices such as turmeric, cumin, coriander, and chili...

Fried meat and thick, sweet peanut sauce need acidity and bubbles that will “clean” the tongue, refresh it, and make you want to take another bite!

*Remember! Serve Polish white wines very chilled (8-10°C), especially when serving them with hot and spicy Singaporean dishes.



AGEING POTENTIAL

AGEING POTENTIAL

- Acidic whites: Riesling, Johanniter /
5 – 10 years / naphtha, honey, beeswax
- Structural whites: Chardonnay, Pinot Gris /
4 – 8 years / nuts, butter, dried apples
- Light reds: Pinot Noir / 5 – 10 years /
forest, litter, leather, cranberries
- Strong reds: Regent, Cabernet Cortis /
4 – 8 years / tobacco, dried plum, chocolate
- Sweet / Ice Wine: Solaris, Riesling /
8 -15+ / candied fruit, caramel, honey





**MOST IMPORTANT THING
ABOUT POLISH WINES**

MOST IMPORTANT THINGS ABOUT POLISH WINES

- **Cool-climate profile:** the wines are characterized by higher acidity and fresh aromatics – ideal for sparkling wines, dry whites and light rosés.
- **Growing quality and modernization:** many producers are investing in modern technology and research, which is quickly improving wine quality.
- **Small volumes, high selectivity:** production is often boutique – it's worth planning timelines and securing allocations in advance.
- **Seasonality and vintage variation:** weather conditions significantly affect vintage differences – tasting each vintage before ordering is crucial.
- **Export readiness and formalities:** many winemakers can handle export, but labels, minimum quantities and transport conditions must be agreed.
- **Strong marketing potential:** authentic storytelling around terroir, wine tourism and local culture makes market positioning easier.
- **Competitive price positioning:** often an attractive quality-to-price ratio – good potential for building premium and niche offers.



KEY TAKEAWAYS

KEY TAKEAWAYS

Poland offers a fresh, cool-climate perspective with growing quality and distinctive styles, while Old World wines provide depth of tradition, proven terroirs, and broad stylistic range. Together they widen consumer choice: Poland as an exciting newcomer and the Old World as a benchmark of heritage and consistency.

NEXT STEPS / CONTACT

NEXT STEPS / CONTACT

Recommended next steps:

- Arrange tastings,
- Visit wineries,
- Agree logistics,
- Establish ongoing cooperation with a few selected producers
- Contact The Chamber of Polish Wine or/ and with producer directly





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