

PRODUCER:

# Carpe Diem Winery

WINE NAME | VINTAGE:

## Seyval Blanc/Solaris 2023

WINE TYPE | REGION, COUNTRY:

White wine, Greater Poland

SHORT WINE DESCRIPTION:

Mineral blend, buttery due to ageing with French oak staves in a steel tank, light acidity and strong structures, citrus and apples flavours

OENOLOGICAL DETAILS:

Grape variety/varieties: Seyval blanc 60%, Solaris 40%

Grape origin:

- **Location:** Center of Poland, plain terroir, elevation 120 meters
- **Soil:** sand and gravel, clay under 5 meters
- **Exposure / site:** east-west, flat terrain

Vinification:

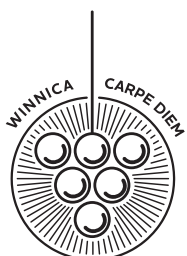
- **Harvest:** manual harvesting, organic farming
- **Fermentation:** 12-24 hours of skin contact (cold maceration), fermentation at low, controlled temperatures, the mass was gently pressed, then the must was transferred to stainless steel tanks.
- **Ageing / maturation:** 5 months on fine lees, 4 months of contact with French oak staves.

ANALYTICAL PARAMETERS:

- **Alcohol:** 15% ABV
- **Residual sugar:** 1,64 g/l
- **Total acidity:** 6,4 g/l
- **pH:** 3,57
- **Total SO<sub>2</sub>:** 84 mg/l

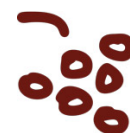
SERVING:

- **Best serving temperature:** 10–12°C
- **Decanting:** no need
- **Food pairing:** cheese, fish and sea food, white meat
- **Ageing potential:** 6 years



SALES CONTACT:

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