

PRODUCER:

Winnica Jassa

WINE NAME | VINTAGE:

Madame muss 2023

WINE TYPE | REGION, COUNTRY:

traditional method, white | West Pomerania, Poland

SHORT WINE DESCRIPTION:

An elegant, exclusive sparkling wine, created using the traditional method. Aged for 12 months on the lees, gaining depth, finesse, and complexity. Delicate effervescence, freshness, and subtle sweetness make it the perfect choice for special occasions – from celebrations to elegant aperitifs.

OENOLOGICAL DETAILS:

Grape variety/varieties: blend 30% chardonnay / 70% pinot noir

Grape origin:

- **Location:** Kołowo, Nature 2000 region, Lower Odra Valley
- **Soil:** clay, marl, chalk
- **Exposure / site:** south-west exposure, airy location

Vinification:

- **Harvest:** manual collection
- **Fermentation:** steel tank/oak barrel, malolactic
- **Ageing / maturation:** 12 months

ANALYTICAL PARAMETERS:

- **Alcohol:** 11% ABV
- **Residual sugar:** 16 g/l
- **Total acidity:** 10 g/l
- **pH:** 2,6
- **Total SO₂:** 40 mg/l

SERVING:

- **Best serving temperature:** 8–10°C
- **Decanting:** no need
- **Food pairing:** pairs with any food
- **Aging potential:** 15 years



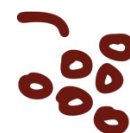
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**The Chamber
of Polish Wines**



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