

PRODUCER:

Korol Vineyard (Winnica Korol)

WINE NAME | VINTAGE:

Chardonnay 2023

WINE TYPE | REGION, COUNTRY:

white dry | central-eastern Poland

SHORT WINE DESCRIPTION:

Chardonnay 2023 wine is characterized by fruity aromas such as apple, pear, lemon, pineapple, apricot, mango and peach. On the palate it presents itself as fruity and delicate. The wine is dry with a fresh taste and a slightly herbal accent. A well-balanced wine with pleasant acidity. Mild and delicate.

OENOLOGICAL DETAILS:

Grape variety/varieties: chardonnay 100 %

Grape origin:

- **Location:** slopes of the Bug valley, 195 mm n.p.m.
- **Soil:** sandy-clayey with chalk deposits
- **Exposure / site:** southern, airy position

Vinification:

- **Harvest:** manual harvest, selection on the table
- **Fermentation:** Fermentation was carried out in an acid-resistant stainless steel tank and at an optimally controlled temperature
- **Ageing / maturation:** seasoning on yeast up to 3 months

ANALYTICAL PARAMETERS:

- **Alcohol:** 12% ABV
- **Residual sugar:** 0,6 g/l
- **Total acidity:** 5 g/l
- **pH:** 3,7
- **Total SO₂:** 30 mg/l

SERVING:

- **Best serving temperature:** 10–11°C
- **Decanting:**
- **Food pairing:** Serve as aperitif, with seafood, fish, poultry, veal, salads and soft goat cheese.
- **Ageing potential:** 3 -6 years



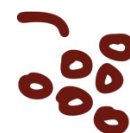
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