

PRODUCER:

# Winnica Płochockich

WINE NAME | VINTAGE:

## Qvevri 2019

WINE TYPE | REGION, COUNTRY:

white dry | region sandomierski, Poland

SHORT WINE DESCRIPTION:

Natural wine produced by the traditional method of long maceration in original Georgian qvevri, characterized by a beautiful amber color. It is distinctly tannic with aromas of mirabelle, renkloda, ripe apple and spices such as cloves, white pepper, ginger, nutmeg and bay leaf. Stabilized by a natural method through long aging. Unfiltered wine with no added sulfites.

OENOLOGICAL DETAILS:

Grape variety/varieties: Seyval blanc (80%), Traminer (20%)

Grape origin:

- **Location:** organic certified vineyard, parcel situated at 180 meters above sea level
- **Soil:** loess soil
- **Exposure / site:** south-facing exposure

Vinification:

- **Harvest:** hand harvested
- **Fermentation:** skin contact for 6 months in clay amphora (qvevri), maturation: 6 months in qvevri
- **Ageing / maturation:** 4 years in oak barrel

ANALYTICAL PARAMETERS:

- **Alcohol:** 13,5% ABV
- **Residual sugar:** 0 g/l
- **Total acidity:** no data
- **pH:** no data
- **Total SO<sub>2</sub>:** <10 mg/l

SERVING:

- **Best serving temperature:** 12-14°C
- **Decanting:** open an hour before tasting to aerate
- **Food pairing:** dumplings, smoked fish, vegetable dishes and chocolate desserts
- **Aging potential:** 5 - 20 years



  
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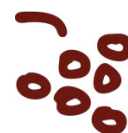
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