

The Pinot Noir vineyards are planted on the rolling hills of Tikves wine region, on the sandy-stone soil with rich clay content, the grapes of Pinot Noir are benefiting to the ideal balance and harmony of the wines and astonishing smoothness of the tannins and seductive ripe red berries aromas.

Pinot Noir

VINTAGE 2022

Gentle and seductive dry red hearty wine with a beautiful ruby red color. On the nose aromas of cherry, ripe red forest fruit and violet flowers. The taste, delicate, elegant with silky tannins and moderately strong body and flavors of wild strawberry, cherry and which bring the aftertaste to last long

WINE FACTS

Grape variety: Pinot Noir 100%

Country of origin: Republic of North Macedonia

Wine region: Povardarie wine region, Tikves wine district

Vintage: 2022

Quantity: 750ml

Alcohol: 13 %

LOT:10122024

Permission to trade by Ministry of agriculture, forestry and water economy of the Republic of North Macedonia: UP | Br.37-1163

Total acids: 5.6 g/l

Residual sugar: 1.0 g/l

Total extract: 29.3 g/l

Density: 0.99290 g/ml

Contains sulfites

VEGAN

Annual production: 6,500 bottles



Contains in average on 100ml:	per 100 ml
Energy value (kcal/100ml)	93.08
Carbohydrates	0.1
Fats	0
Proteins	0
Salt	0

Ingredients: Grapes, Contains Sulfites

CULTIVATION:

Vineyard density: 4000 vines/ha

Soil type: sandy clay

Age of the vines: 32 years

Pruning: double guyot

Rainfall: 400-550 l/m²

Harvest period: beginning of August

VINIFICATION:

- Manual harvesting in small crates of 20 kg.
- Cool the grapes in a refrigeration chamber at a temperature of 8°C.
- Fermentation in stainless steel fermenters with controlled temperature and long maceration of must up to 10 days.

TASTING NOTE:

Color: medium ruby red color.

Aroma: aromas of cherry, ripe red forest fruit and violet flowers.

Taste: Delicate, elegant with silky tannins and moderately strong body and flavors of wild strawberry, cherry and which bring the aftertaste to last long.

Recommended serving temperature: 14-16°C.

Maturation potential: moderate, 5-10 years.

Combination with food: We recommend it with meat specialties, mushrooms and “blue” fish.

LAZAR WINERY / VINARSKA VIZBA LAZAR DOOEL

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