

Pearl blanc de rose brut is a sparkling wine made with charmat technology where the second fermentation takes part at the special pressurized tanks before bottling. The wine is made of blend of white wine from Chardonnay and red wine from Pinot Noir grape, aged on the sediment for several years with no sugar residuals and almost 4 bars of pressure.

Pearl

BLANC DE ROSÉ

Pearl blanc de rose has a pale pink color and rich mousse. This wine takes you into the world of bubbles, excites your palate and covers it with a delicate mousse. The wine is rich aromas of strawberry, raspberry, cranberry, watermelon, ripe citrus peel, elegant floral nuances followed by refreshing acidity and medium body.

WINE FACTS

Grape variety: Chardonnay 50% Pinot Noir 50%

Country of origin: Republic of North Macedonia

Wine region: Povardarie wine region, Tikvesh wine district

Vintage: 2021

Quantity: 750ml

Alcohol: 11,5.%

Total acids: 5.4 g/l

Residual sugar: 10 g/l

Total extract: 30.6 g/l

Density: 0.99516 g/ml

Contain Sulfites

VEGAN

Annual production: 10,000 bottles



Contains in average on 100ml:	per 100 ml
Energy value (kcal/100ml)	85,94
Carbohydrates	0.1
Fats	0
Proteins	0
Salt	0

Ingredients: Grapes, Contains Sulfites

CULTIVATION:

Vineyard density: 4000 vines/ha

Soil type: sandy with clay impurities

Age of the vines: 20 years

Pruning: double guyot

Rainfall: 400-550 l/m²

Harvest period: end of August

VINIFICATION:

- Manual harvesting in small crates of 20 kg.
- Cool the grapes in a cooling chamber at a temperature of 8°C.
- Fermentation in stainless steel fermenters with temperature control.
- Second fermentation in pressurized stainless steel tanks

TASTING NOTE:

Color: Pale pink

Aroma: strawberry, raspberry, cranberry, watermelon, ripe citrus peel and elegant floral nuances.

Taste: Dry sparkling wine that takes you to the world of bubbles excites your palate and covers it with a delicate mousse. The wine has rich aromas of strawberry, raspberry, cranberry, watermelon, ripe citrus peel, followed by refreshing acidity and a medium body. .

Recommended serving temperature 4-6°C.

Accolades: BIWC - Balkan International Wine Competition GOLD medal

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