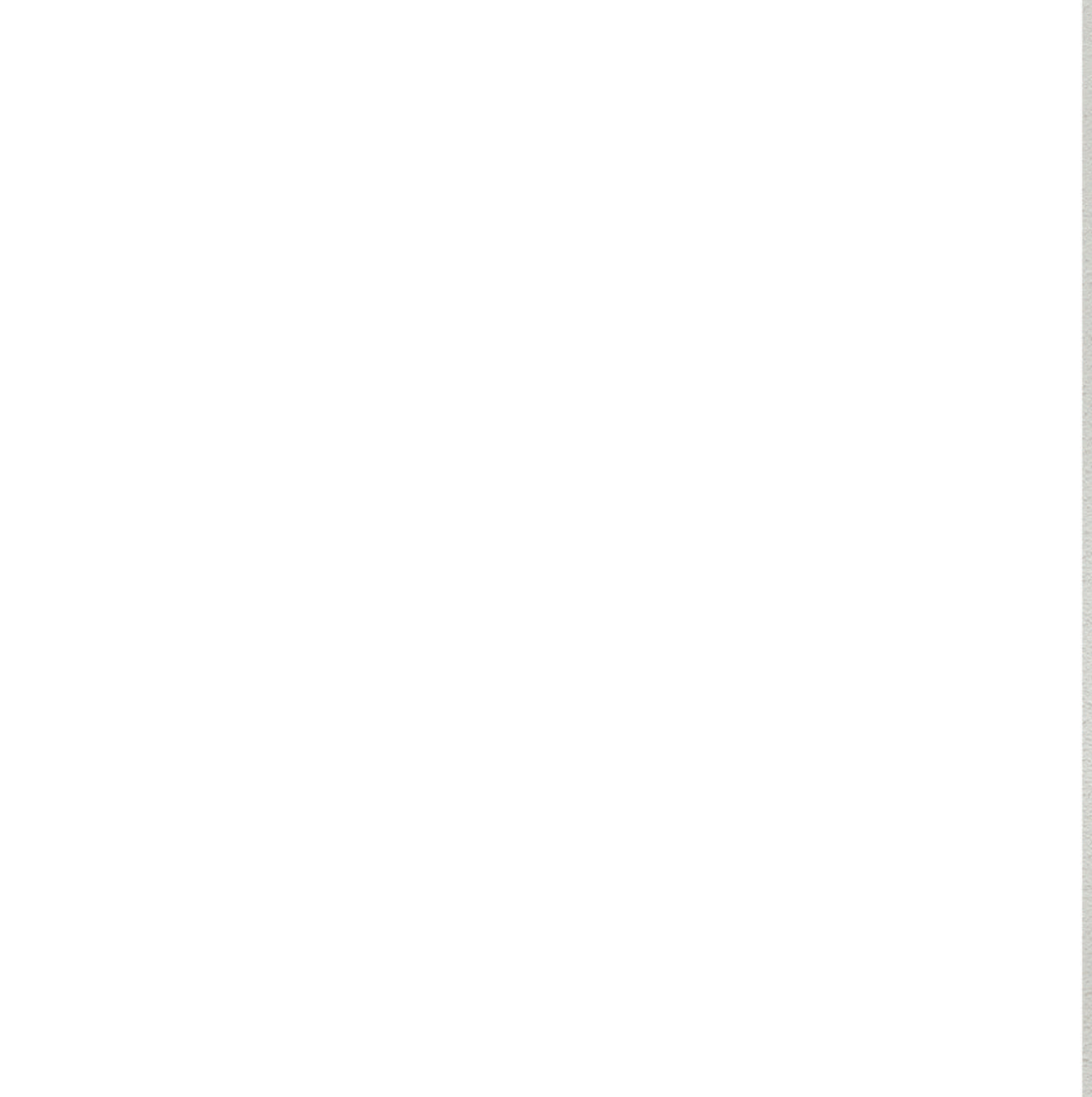




LAZAR  
• WINERY •

WINE  
*Showroom*  
2023



*Truste*  
*the difference*

# Where we are

Lazar Winery is located in the central part of Republic of North Macedonia, in Tikves wine region as one of the most famous Balkan wine regions, just few steps away from the main highway E-75 connecting northern and central Europe with south Balkan countries and Middle East.

Tikves Wine Region is the largest wine region on the Balkans and in North Macedonia with more than 22.000 ha of vineyards mostly planted with wine grapes. The history of wine making in our region goes back to ancient times with more than 4.000 years of tradition in different ages and different civilizations reflecting in difference of the importance of the winemaking in the society, from very important in Roman Empire and present times to almost forbidden in the Ottoman times. Nevertheless, the winemaking tradition has survived all way down today and plays significant role in the present agriculture industry of North Macedonia.

Long tradition of cultivating is confirmed by many artifacts found on the ancient sites. Part of these artifacts are drawings of grapes and vines carved in stone, marble and terracotta and can be seen in the museums in Kavadarci and Negotino. Large numbers of these artifacts are now decorating the showcases of museums in Sofia, Belgrade, Berlin and others.





Viticulture and wine producing has kept developing in the Middle Ages, witnessed by several discovered important miniatures from the X century in the village Vatasa, Kavadarci. The originals of these important miniatures showing work in vineyards and harvesting are now in the Vatican library. As in the Christian religious tradition the wine represented a symbol of the blood of Christ, the best grapes and wines were produced in the churches and monasteries and the recipe for obtaining them was kept as greatest secrecy.

Our wine region is spread along the Vardar River on the rolling hills from both sides of the river, with the altitudes varying from of 150 to 600 meters. The region is surrounded by high mountains from all sides, where the Vardar River breaks up the wall of mountains on the north and on the south with long canyons providing conditions for mix of Continental and Mediterranean climate in unique climate conditions with mild and wet winters and long, sunny, warm and dry summers. The winds along the Vardar River are caresses the surrounding hills and create perfect healthy conditions for the grape growing. The ideal vineyard soils here are in general deep and consisted by sandy –stone soil with some clay particles and moderate humus content.

The grapes in the Tikves wine region are always ripe, with perfect quality bringing conditions for superb wines. Among the grapes cultivated you can find many indigenous varieties like Temjanika, Grasevina, Belan, Kratosija, Stanusina as well as some famous international varieties like Chardonnay, Sauvignon Blanc, Merlo, Cabernet Sauvignon and many others.



# Story

Lazar Winery from Negotino was established in 2001 as a small family owned winery by Lazar Ristov. The family has been grape producer for 4 generations, but the grape production was sold to other wineries. There was small limited wine production for home use only, where Lazar helping his grandfather and his father has become attracted in wine production since young age.

After the finishing of the education Lazar has decided to start his carrier as winemaker at his own family winery. The first start was at his family house with small production. Wine was sold mainly directly to the local restaurants.

In the following years, Lazar Winery has been producing wines under several labels as Fonko Wines and Châteaux Sopot wines as co-founder of the business. It was successful operation since many labels were rewarded with different medals on wine tastings, like first golden medal as for any Macedonian wine at Mundus vini in Germany in 2004.

In 2015 Lazar Winery has decided to start wine production at present location close to Stobi, the ancient town, on the sides of the E-75 highway Skopje-Thessaloniki at 1500m<sup>2</sup> of production area, small boutique hotel and a wine & dine restaurant.

Today Lazar Winery has capacity for production of over 120.000 liters of wine or more than 150.000 bottles annually. The winery produces various types of wines, sparkling wine with charmat technology, still white, rose and red wines and sweet wines in total with more than 20 labels.

Wines of Lazar winery are rewarded in many wine tasting competitions like Mundus Vini, Decanter, BIWC, Concours mondial de Bruxelles and they are sold in 15 different countries in Europe, Asia and North America.

# Vineyards

Lazar winery has operation with more than 30 hectares out which 6 hectares are owned by the winery and the rest are owned by 15 partners-farmers traditionally cooperating with the winery as the corporate policy is to create long-term relations for sustainable production on the best vineyard sites in Tikves Wine region.

We have been working together with our partners on selection of the best vineyard areas and growing the best grape varieties with the sustainable grape quality that will support the grape supply for best wine production.

All the vineyards are within the Tikves wine region and close distance to the winery to provide the best quality grapes and keeping the best terroir for different grape varieties.

The vineyards are planted on the rolling hills in the region with altitude of 150 to 600 m on the well drained soils rich in sandy-stone structures and clay particles helping to retain the humidity in the soil for a long period. The soil benefits the wines with ideal ripeness of the grapes, softness of the tannins, balanced acidity and pleasant minerality of the taste, creating the superb age worthy wines.





# Pure wines

Lazar winery produces various styles of wines, from sparkling to still and dessert wines from different grape varieties from indigenous Temjanika, Grasevina, Belan, Kratosija, Vranec to international famous grapes as Chardonnay, Sauvignon Blanc, Pinot Gris, Gewürztraminer, Pinot Noir, Cabernet Sauvignon, Merlo and Shiraz.

# Sparkling Wines

Lazar Winery as one of the leading Macedonian wineries, following the trend in wine consumption in the world, has delivered the “world of bubbles” on the Macedonian market for the first time produced by charmat technology in 2017. Since then, Lazar Winery is contributing to the development of the wine culture in the country. Lazar Winery produces sparkling wines using the best selected grapes of Chardonnay for white Sparkling wines Pearl Sparkling Brut and Pearl Blanc de Blancs as well a combination of Chardonnay and Pinot Noir for Pearl Sparkling Burt Rose and Pearl Blanc de Rose wine. The style of the wines is within the brut segment, with emphasized fruit aromas, lively freshness and rich mousse.

# Pearl

SPARKLING  
BRUT

Dry sparkling wine made by charmat technology with light yellow color and green reflections made of Chardonnay grapes. This wine leads you into the world of bubbles, which excites your palate and covers it with a frothy blanket. The aromas of green apple, ripe citrus and pear with refreshing acidity and a light body awaken your appetite and offer you a feeling of refinement.

It is recommended to serve well chilled at a temperature of 4-6°C.

We recommend you to enjoy it in company as a refreshing drink or in combination with light, fried food and fried river fish.



# Pearl

SPARKLING  
BRUT-ROSÉ

Dry sparkling wine made by charmat technology with an elegant pink color and crystal reflections made of Chardonnay and Pinot Noir. The seductive taste of the bubbles excitingly brings you into the world of aromas of fine red berries and overripe citrus fruits, while the refreshing acidity and light body awaken your appetite and sense of refinement.

It is recommended to serve well chilled at a temperature of 4-6°C.

We recommend you to enjoy it in company as a refreshing drink or in combination with light fried food, fried river fish and fresh fruit salads.



# Pearl

BLANC DE BLANC

Pearl Blanc de Blanc brut is a sparkling wine made with charmat technology where the second fermentation takes place in special tanks under pressure before bottling. The wine is made from a selection of white wines from the Chardonnay grape variety, aged on lees, low amount of sugar residues and almost 4 bars of pressure.

Pearl Blanc de Blanc has a pale yellow color with some green reflections and a rich mousse. This wine takes you to the world of bubbles, excites your palate and covers it with a delicate mousse. The wine has rich aromas of yellow apple, pear, ripe citrus fruits, elegant floral nuances followed by refreshing acidity and a medium body that awakens your appetite and sense of refinement.

It is recommended for consumption at a temperature of 4-6°C.

We recommend it to be consumed with light seafood, Asian cuisine and antipasti.



# Pearl

BLANC DE ROSÉ

Pearl Blanc de Rose brut is a sparkling wine made with charmat technology where the second fermentation takes place in special pressurized tanks before bottling. The wine is made from a blend of white Chardonnay wine and Pinot Noir grapes, aged on lees for several months without residual sugar and at almost 4 bars of pressure.

Pearl Blanc de Rose has a pale pink color and a rich mousse. This wine 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, elegant floral nuances followed by refreshing acidity and a medium body.

It is recommended for consumption at a temperature of 4-6°C.



# Single grape edition wines

Single variety edition at Lazar Winery represents typical expression of the single grape variety in the southern terroir as Tikves Wine Region represents, ripe fruit aromas, discreet minerality, soft acidity, medium to full body, lingering aftertaste in a perfect balance and harmony. These wines are the signature of the winemaker Lazar Ristov and represent his long winemaking experience.



# GRAŠEVINA

Graševina is a wine from the Single Variety Edition wines at Lazar Winery. The vineyards on the rolling hills of the Red Hills County are superb terroir for Graševina in Tikves Wine Region with altitude of 250m to 400m, near by the rivers of Vardar and Crna Reka, with an ideal soil rich in sand-stone structures, clay particles and moderate humus content.

Dry white wine with light yellow straw color and wonderful clarity. Clean and fresh scent of lemon peel, green apple, grapefruit and herbal tones. On the palate, you will be won over by the delicate and refreshing body that evokes summer memories with very soft acidity and perfectly balanced alcohol as the fruit of the northern elegance of Graševina on the warm Macedonian sun.

It is served at a temperature of 8-10°C.

We recommend it with light food, various salads and specialties from chicken, fish and seafood.



# TEMJANIKA

Temjanika is part of the Single Variety Edition wines at Lazar Winery. The vineyards on the rolling hills of the Red Hills County are superb terroir for Temjanika in Tikves Wine Region with altitude of 250m to 400m, near by the rivers of Vardar and Crna Reka, with an ideal soil rich in sand-stone structures, clay particles and moderate humus content.

Dry white wine with light yellow color and green reflections. A beautiful, elegant scent of white flowers, elderberry and mashed peaches that takes you through the Macedonian hills and fields and reminds you that you are at home. Medium intense body with a complex structure and an attractive fresh taste with gentle acidity, followed by a long rounded aftertaste that is long remembered... And calls you again and again!

Serving at a temperature of 10-12°C.

We recommend it with chicken specialties, fish, seafood and pasta with delicate creamy sauces.



# Sauvignon Blanc

The vineyards of our Sauvignon Blanc are nestled along the left banks of Vardar River where the misty mornings and gentle breezes are cooling the grapes in the summer contributing to retain the acidity and to the balance of the flavor. The old age of 25+ years of the vineyard benefits to the ideal quality of the grapes and makes the wines of Sauvignon Blanc to be perfectly harmonized.

Dry white wine with a pale lemon yellow color and green reflections. Exceptional complexity with characteristic pyrazine aromas of green pepper, tomato leaf and fruity aromas of lemon peel, grapefruit and white peach, which finally evolve into sweet exotic fruit aromas. Pleasant taste with gentle acidity, creamy structure and medium intense body and flavors of citrus, exotic and stone fruits and an extremely long finish.

It is served at a temperature of 10-12°C.

We recommend it with salads of leafy vegetables, specialties based on asparagus and peas, goat cheese or chicken meat with goat cheese sauce and sea fish prepared in the Mediterranean way with lots of spices.



# Chardonnay

Chardonnay dry white wine is a part of the Single variety edition at Lazar Winery representing typical expression of the grapes in the southern terroir as Tikves Wine Region is, ripe fruit aromas, minerality, soft acidity, full body, lingering aftertaste in a perfect balance and harmony. The vineyards of Chardonnay are planted on the rolling hills of Lepovo where some grapes are planted on southern and others on the north exposition contributing to the balance of the wines throughout the perfect acidity, ideal ripeness of the grapes and complexity of the aromas.

Dry white wine, with a golden yellow color and aromas of ripe peach, apricot, tropical fruit and discreet minerality. Ripe tropical fruit on the palate, acacia honey with moderate acidity and a full body make you feel the taste for a long time.

It is served at a temperature of 10-12°C.

We recommend it with fish, chicken and grilled pork specialties.



# Pinot Grigio

Looking for perfect terroir for the Pinot Grigio, we have planted the vineyards on the high hills of Tikves wine region looking for some cooler nights to contribute to retaining the higher acidity. The soil is deep, rich in minerals and perfect drainage to contribute to the complexity of the wines.

This Pinot Grigio (Pinot Gris) comes from a higher altitude micro location and ecological environment will surprise you with its attractive aroma of white flowers, vine peach, green apple and puree of white mulberries. The taste is fresh. Soft and charming with perfectly balanced acidity and minerality that beckons for more...and more.

It is served at a temperature of 12-14°C.

We recommend it with river carp, sea fish, squid and octopus specialties.



# BELAN

One of the white grapes with the longest tradition in wine production in North Macedonia which has been highly recognized for its quality and for its gastronomic value is Belan. The sunny terroir of Tikves wine region has been benefiting to the grapes with ideal ripens that makes the wine full body, rich stone fruit aromas and the oak barrel ageing benefits to the complexity, creaminess and elegance.

**Created with love** from carefully selected and hand harvested grapes. The wine has been oak aged in finest French oak barrels for several months, bringing to the wine fine mineral notes, creamy structure and complex aromas. On the nose seductive aromas of ripe stone fruits and citrus along with white flowers, sweet vanilla and slightly toasted bread. On the palate, intensive, medium body wine, soft acidity and creamy structure followed by ripe fruits flavors, subtle oak flavor and lingering finish.

Serving temperature 10-12°C.

Best pairing with sea food, fish, chicken and white pasta recipes.



# Pinot Noir

Planted on the rolling hills of Lepovo, 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.

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.

It is served at a temperature of 14-16°C.

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



# SHIRAZ

Shiraz grapes have found a perfect terroir in Tikves wine region, benefiting from the long vegetation full of sun all day long, with warm and dry summers. The grapes are fully ripe and contribute to the ripe flavors, elegant tannins, full body and ageing worth capacity of the wines. Barrel aged for min of 12 months which contributes to the complexity of the wine.

Dry red wine **Created with Love** from the Shiraz grape variety grown under the bright Tikves sun on the rolling hills and caressed by the fresh winds along the Vardar River. A wine with a dark ruby red color, purple reflections, aromas of sweet spices, sweet black forest fruit, cocoa and chocolate. On the palate, powerful flavor with a rich and full body supported by elegant tannins finished by luscious long aftertaste.

Best served at temperature of 18-18°C.

We recommend it with roasted meat, BBQ and other rich red meat dishes.







LAZAR  
• WINERY •

# allure

*edition  
wines*

Allure wines are expression of the best of our vineyards and our winemaker Lazar Ristov. The vineyards are specially selected with the best terroir of Tikves rolling hills at altitude of 150 to 600 meters and ideal soil rich in sand-stone structures, clay particles and moderate humus content. This enables ideal ripening of the grapes, development of discreet minerality, intense aromas of the wines and their special delicate structure. These wines are signature of the winemaker and represent his long winemaking experience.

# GEWÜRZTRAMINER

al  
re

Lazar winery is always looking to find some special grapes for making of special and rare wines to bring to the consumers. Gewürztraminer is one of the rarest grapes in Tikves wine region and has become a challenge to make something attractive and seductive choice for the wine lovers. Carefully selected grapes, manually harvested and processed with passion has **created with love** a special wine full of surprise, exotic flavors and perfectly harmonized taste which represents the best of the Gewürztraminer in southern regions as North Macedonia is.

Dry white wine with an intense expression of opulent aromas of exotic and ripe citrus fruits complemented by attractive floral notes of rose and Mediterranean spices. On the palate, delicate with moderate acidity, seductive flavors of citrus and tropical fruits and a long aftertaste.

Recommended serving temperature 10-12°C.

The wine is recommended for consumption with seafood, aromatic Asian cuisine, spicy chicken or fresh fruit salads.



# al MINERVA re

Fermenting and ageing in French oak barrels of Chardonnay is always a challenge for the winemaker to present the best grapes, terroir and the winemaking knowledge. This delicate wine is produced by the best selected Chardonnay from our vineyards at the Lepovo rolling hills processed with patience and passion.

The strong southern temperament of this dry white wine from the Chardonnay grape variety expressed through the full body and aromas of sweet tropical fruits is tamed by fermentation and maturation in the best barrels of French oak that give the wine exceptional complexity, refined delicate creamy structure, aromas of butter, toast, vanilla, freshly baked bread, croissant, honey, hazelnut and almond.

Recommended serving temperature of 12-14°C.

We recommend this wine in combination with creamy soups, seafood, fish, simple chicken and pork specialties with butter sauce, sweet potato, meat with caramelized sauces, puff pastry specialties and roasted nuts.



# al re GRAND CUVÉE

The excellence in wine making is always recognized by a successful creation of a wine as blend of several different wines. Chardonnay is a grape that has potential of being perfect partner for other grapes and somehow is a first choice for the winemaker. We have explored the region to find that other partner for the best Chardonnay and that was identified in the grape Malvasia. In this blend the Chardonnay is the backbone of the wine with 80% bringing ripe tropical aromas and full body to the wine and the grape Malvasia has a role to emphasize the complexity with some citrus fruits, to increase the freshness of the wine and contribute to the balance and the harmony. Aged in oak barrels for 6-8 months supports the elegance of the wine and it's gastronomic profile.

Dry white wine made as a blend of the best selection of Chardonnay and Malvazija grape varieties. Intense golden yellow color with an aroma of mashed apricot, discreet minerality and unusual freshness that comes from the harmonious acidity. The taste is ripe, full, structured with buttery notes and a long aftertaste that will allow you to feel it for a long time.

It is served at a temperature of 10-12°C.

We recommend it with pasta, pork and fish.



# allure PINOT NOIR

Pinot Noir wine from Lazar Winery has always being some special product of recognition of the winery among the consumers that have been already introduced with some other from our labels at the same time a special wine that will present to wine lovers the passion and knowledge of the winemaker Lazar Ristov. Allure Pinot Noir is oak aged for at least 12 months in a combination of new and older barrels. That contributes to the complexity of the wine, to the elegance and to the age worthiness.

A complex red wine matured in new French oak barrels for 12 months, and then matured for another 12 months in the bottle itself. This Pinot Noir comes from a pure ecological environment of 500m above sea level. Intense ruby red color, on the nose it has aromas of ripe currants with a complex taste of strawberries and raspberries and a long aftertaste of chocolate.

It is served at a temperature of 16-18°C.

We recommend it with grilled meat specialties, “blue” fish and mature cheeses.





ESTABLISHED 1876  
LAZAR  
WINERY

# Erigon

*edition wines*

Our wines from Erigon edition are named after the ancient name of the river Crna (Black) which passes through our vineyards and a just few steps away from the winery. The river Crna has a strong influence in creating a special microclimate conditions in the vineyards allowing hot, dry and windy weather which contributes to healthy grapes with perfect ripeness, intensity of color and aromas.

The vineyards are spread in the most famous and best wine region in Macedonia, Tikves, on the rolling hills with of altitude of 150 to 600 meters and ideal soil rich in sandy-stone structures, clayey particles and moderate humus content. This enables ideal ripening of the grapes, development of discreet minerality, intensive aromas of the wines and their special delicate tannin structure.



# Erigon

## CUVÉE

Erigon Cuvee wine is an expression of the best selected grapes from our vineyards spread around the winery in Tikves Wine region, processed into perfect blend that brings excellence to the front and age worthiness at the end. In between you will find the rich structure, full body red wine with complex aromas from the grapes and elegance from the French oak barrel ageing of a minimum of 12 months.

Dry red wine made as a blend of Cabernet Sauvignon 50%, Merlot 30% and Syrah 20%. Intense ruby red color with wonderful clarity. On the nose, you will be won over by pleasant aromas of ripe black and red forest fruits, sweet spices, discreet minerality and seductive floral scents. Flavors of black forest fruit, coffee and chocolate, subtle acids, ripe tannins and a full body make the taste of this wine last long and endlessly.

It is served at a temperature of 16-18°C.

We recommend combining it with red meat specialties, charcoal grill and mature full-fat cheese.



# Erigon

## KRATOŠIJA

This wine express the millennial tradition of grape growing and wine making using the indigenous grapes as source off delivering pleasure and festiveness in the life of Macedonians. Old vineyards on the rolling hills in Tikves wine region are delivering the best selected and hand crafted grapes to transfer them into elixir of life. The sun worms the grapes all year round intensifying the color, the aromas, the flavors and the age worthy potential of the wine. Kratošija is the best of the grapes that this small country can offer to the world and present the Macedonian tradition.

Dry red wine made from the indigenous Kratošija grape variety. Beautiful dark ruby red color with crystal reflections. Seductive complex aroma of aromas of overripe blackberries, raspberries, black cherry, dried plum, discreet minerality and sweet spices. On the palate, juicy and gentle acidity accompanied by elegant velvety tannins, full body and a superior long and exciting finish that warms the soul, reminding you of the long sunny and warm days in the Tikvesh vineyard.

It is served at a temperature of 16-18°C.

We recommend it in combination with grilled meat specialties, traditional meat specialties and mature cheeses.



# Erigon

## MERLOT

If there any red grapes that is one of the first choice for the winemaker and for the consumer that is for sure Merlot. This grape has found his second home in North Macedonia and always provides a source for excellent wines. Erigon Merlot is powerful enough for the experienced consumers and soft enough for the beginners. Erigon wines are always rich on seductive ripe red fruit aromas, elegant on tannins and full on the palate.

Seductive dry red wine from the Merlot grape variety, with a dark ruby red color and aromas of ripe red forest fruit, ripe cherry and plum jam. The taste through gentle acids, soft tannins and full body lasts long with a sweet finish.

It is served at a temperature of 16-18°C.

We recommend it with meat specialties, grill and aged cheeses.





# Rosé Wines

It is always a winemaker's game when planning to make fresh and elegant rose wine. The choice can be very easy in some vintages but very difficult in other vintages. Our winemaker Lazar Ristov throughout his long carrier was always making seductive rose wines where he always takes in mind the terroir and potential of the grapes.

# FORTUNA

## Rosé

Our Fortuna Rose is made of Cabernet Sauvignon grapes planted on the lower parts of the Lepovo Hills that reduces the hours of sun exposures delivering benefits to higher acidity and elevates the fruitiness, freshness and liveliness of the wines.

Dry rosé wine with crystal reflection. On the nose, aromas of small red forest fruit, overripe citrus fruit, rose petals and violet and discreet minerality. The taste is light, refreshing and delicate with aromas of small red fruits, watermelon, cherry, ripe citrus and a seductive medium-long finish.

It is served at a temperature of 8-12°C.

We recommend consuming it with light food, pasta, various types of cheese and fruit based desserts.



*Signature  
wines*



# ORANGE *wine*

Making the “grandfathers” white wine was a challenge for Lazar to bring back the traditional white wine consumed in Tikves region since ever known as “kominjarnik”. The traditional wine has very long maceration on the skins, for several months, consumed daily from the tap, all over winter, sip by sip by the end of March. Lazar Winery Orange Wine has been produced by indigenous grapes Smederevka with fermentation of the grapes for more than 45 days on a air open tanks and additional 5 month on the skin contact. Late harvested, perfectly healthy grapes and the thick skinned grapes Smederevka gives the wines rich extract, lively freshness and complex aromas.

Dry white wine made of indigenous grape variety Smederevka in traditional long fermentation of 45 days with the pulp and additional 5 months with pulp contact. The color of the wine is dark golden with amber hints. On the nose, medium plus intensive aromas of walnut, caramel, dry stone fruits and mineral. On the palate dry, medium acidity, medium intensive flavors of citrus, stone fruits, nutty flavors. Medium intensive tannins support the flavor in a long lasting finish.

Serving temperature 12-14°C..





Following the tradition with respect for the centuries-old tradition of producing strong red wine made from indigenous grape varieties, Lazar has transferred that vision into the special edition of wines that reflect the decades of experience built through over 25 vintages in the Tikvesh region. Bukefal Vranec is a representative wine that strongly reflects the traditional character of Macedonian wines, strongly enriched with modern vinification techniques and aging in wooden barrels.

Bukefal Vranec, synonymous with the legendary black stallion, is a dry red wine made following the centuries-old Macedonian tradition in wine production, which offers strongly colored “black” wines with a dark ruby red color with purple hues, intense aroma of ripe forest fruit, dry plums, sweets baking spices and discreet aromas of toast, coffee and chocolate. The taste is strong, powerful, with full body, strong, but silky tannins and long-lasting after taste.

Serving at a temperature of 16-18°C.

It's recommended to consume with grilled meat specialties, red meat, aged cheeses and chocolate desserts.





# ALŠAR

*by Lazar Rintov*

Ancient mine in the foothills of the Kožuf Mountain and the rare minerals found there, exploited with centuries from the Romans and furthermore by other civilizations has been given the name to this extraordinary wine produced from the grapes grown in the vineyards on over 550 meters altitude. Deep, well drained soil, rich in minerals residuals from the volcanic eruptions benefits to the wine with seductive minerality, rich structure and lively freshness as potential for ageing of the wines for decades. This “Reserve” style wine is produced only in superb vintages when “God” and Lazar will sign a partnership for the wines which will become stars.

Alšar red wine is a blend of Cabernet Sauvignon, Merlot and Cabernet Franc from the best terroir of the Tikves wine region. Made from carefully selected and hand-harvested grapes, aged for a long time in new French oak barrels for over 30 months which contributes to the complexity of the wine and an additional 24 months in the bottle for perfect balance and elegance. This dry red wine with a deep ruby red color has aromas of black forest fruit, cassis, ripe black plums followed by sweet baking spices, charming dark chocolate and coffee, earthy scents and leather. On the palate it has remarkable depth, with a full body, well-integrated alcohol, elegant and silky tannins and a very long finish.

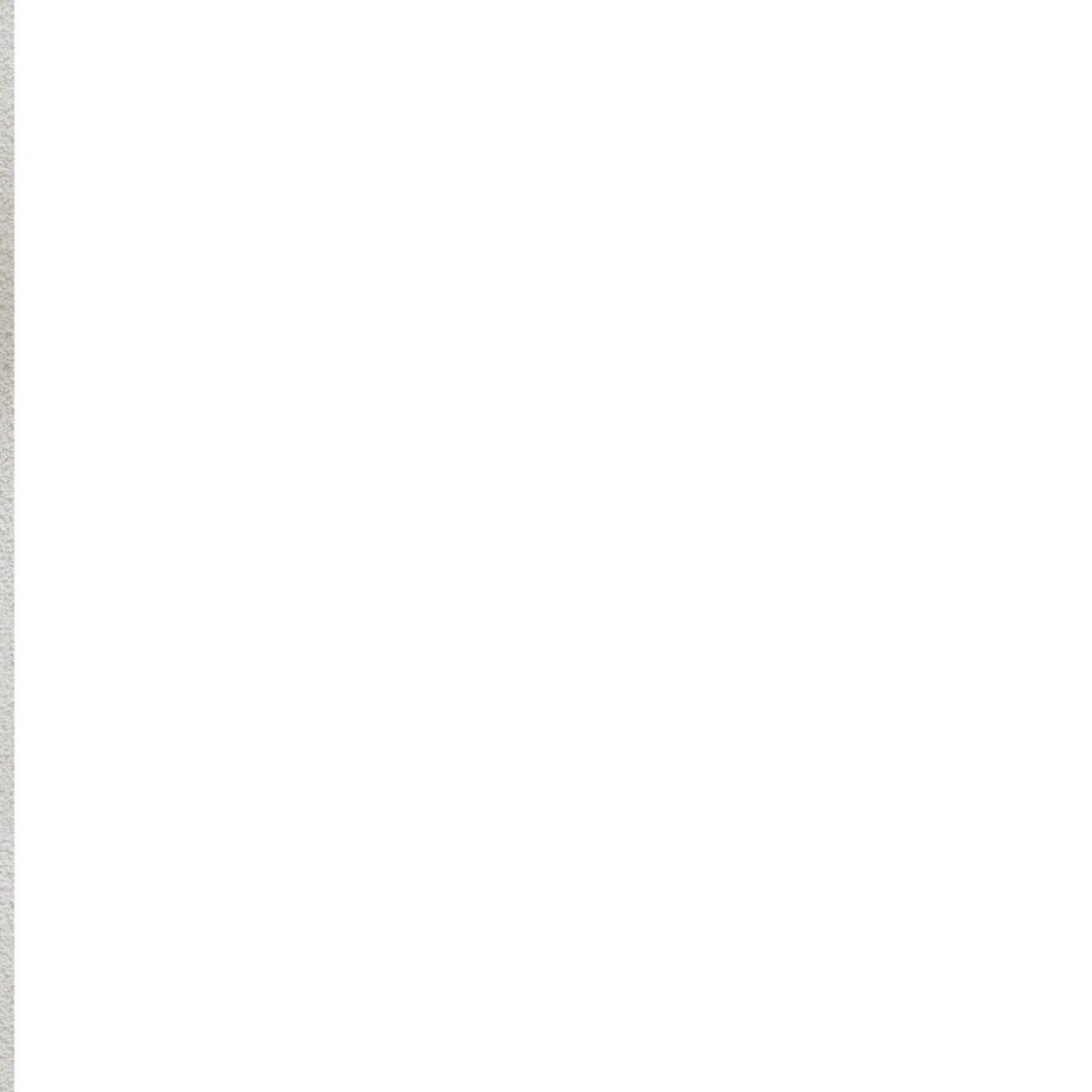
We recommend this wine to be served at 18°C.

To be consumed with game, grilled veal steaks, spicy smoked sausages and dark chocolate desserts.

This wine has the potential for further aging.



Created  
with love



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