

Single variety edition at Lazar Winery represents typical expression of the grapes in the southern terroir as Tikves Wine Region is, ripe fruit aromas, discreet minerality, soft acidity, elegant 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.

Sauvignon Blanc

VINTAGE 2025

The vineyards of our Sauvignon Blanc are nested 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

WINE FACTS

Grape variety: Sauvignon Blanc 100%

Country of origin: Republic of North Macedonia

Wine region: Table wine from, North Macedonia

Producer: Lazar Winery (Vinarska Vizba Lazar doel)

Vintage: 2025

Quantity: 750 ml

Alcohol – VOL: 13 %

LOT: 03122025

Permission to trade by Ministry of agriculture, forestry and water economy of republic of North Macedonia. UP | Br.37-1164

Total acids: 5.5 g/l

Residual sugar: 1.9 g/l

Total extracts: 23.7 g/lit

Density 0.99019 g/ml

Contains sulfites

VEGAN



Contains in average on 100ml:	per 100 ml
Energy value (kcal/100ml or kJ/100ml)	93 / 387
Carbohydrates	0.19
Fats	0
Proteins	0
Salt	0

Ingredients: Grapes, Contains Sulfites

CULTIVATION:

Vineyard density: 4000 vines/ha

Soil type: sandy with clay particles

Age of the vines: 27 years

Pruning: double guyot

Rainfall: 400-550 l/m²

Harvest period: beginning of September

VINIFICATION:

- Manual harvesting in small crates of 20 kg.
- The grapes are cooled in a cooling chamber at a temperature of 8° degrees
- Pressing in a pneumatic inert press
- Fermentation in stainless steel fermenters with temperature control.

TASTING NOTE:

Color: pale lemon yellow with green reflections.

Aroma: 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.

Taste: Pleasant taste with gentle acidity, creamy structure and medium intense body and flavors of citrus, exotic and stone fruits and an extremely long finish

Recommended serving temperature: 8-10°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.

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