

# NXT GEN

VINTAGE 2022

The Story of the New Generation This wine marks a pivotal chapter for Lazar Winery, crafted by Boris Ristov, the son and successor of founder Lazar Ristov. It represents a “Next Generation” philosophy: minimal oenological intervention, natural vinification, and a commitment to the prestigious Tikveš terroir.

## TECHNICAL PROFILE

Category	Details
Varietal Blend	50% Vranec, 50% Cabernet Sauvignon
Appellation	Tikveš Wine District, Povardarie Region
Producer	Lazar Winery (Vinarska Vizba Lazar)
Vintage	2022
Quantity	750 ml
LOT	16042025
Permission to trade	UP   Br.37-638
Alcohol	14.5% alc.
Residual Sugar	1.9 g/l
Total Production	Limited to 4,000 Bottles

Vegan & Sulfite-Free



## NUTRITIONAL INFORMATION (PER 100ML)

- Energy: 110.91 kcal / 459.88 kJ
- Carbohydrates: 0.19g
- Fats / Proteins / Salt: 0g

## VITICULTURE & VINIFICATION

**The Terroir:** Grapes are sourced from 32-year-old vines planted in sandy clay soil at a density of 4,000 vines/ha.

**The Harvest:** Hand-picked in late September using small 20kg crates to preserve fruit integrity, then cooled to 8°C.

**Natural Process:** Fermented in stainless steel with long maceration (up to 14 days) and produced without the addition of sulfites.

**The Aging:** A patient 36-month maturation process: 24 months followed by 12 months in the bottle.

## SENSORY EXPERIENCE

**Appearance:** Intensive garnet-red color.

**Aroma:** A complex bouquet of blackberry, blackcurrant, and violets, layered with baking spices, liquorice, and dark chocolate.

**Palate:** Full-bodied and sophisticated. The Vranec provides a bold core of dark fruit and spice, while the Cabernet Sauvignon adds the structural longevity and silky tannins.

**Food Pairing:** Best served with fine red meats, aged cheeses, or hearty Mediterranean cuisine.

LAZAR WINERY / VINARSKA VIZBA LAZAR DOOEL

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