Our wines form 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 condition 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, clay 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

VINTAGE 2022

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.

WINE FACTS

Grape varieties: Blend from Cabernet Sauvignon 50%, Merlo 30%t, Syrah 20%
Country of origin: Republic of North Macedonia
Wine region: Povardarie Wine Region, Tikvesh wine district
Producer: Lazar Winery (Vinarska Vizba Lazar dooel)
Vintage 2022
Quantity: 750 ml
Alcohol- VOL: 14.5%
LOT: 31012025
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Total acids: 5.2 g/l
Residual sugar: 3.8 g/l
Total extracts: 36 g/lit
Density: 0.99330 g/ml
Contains sulfites
VEGAN

Contains in average on 100ml:	per 100 ml
Energy value (kcal/100ml)	104.58
Carbohydrates	0.38
Fats	0
Proteins	0
Salt	0

Ingredients: Grapes,Contains Sulfites

CULTIVATION:

Vineyard density: 4000 vines/ha
Soil type: sandy clay with river stones particles
Age of the vines: 31 years
Pruning: double guyot
Rainfall: 400-550 l/m^2
Harvest period: Late September and early October

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 controlled temperature and long maceration of the must up to 10 days.
- Matured in oak barrels for a period of 12 months.

TASTING NOTE:

Dry red wine made as a blend of Cabernet Sauvignon 50%, Merlot 30% and Syrah 20%. Intense deep ruby red color. On the nose, you will be overwhelmed 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 acidity, ripe tannins and a full body make the taste of this wine last long and endlessly.

Recommended serving temperature 16-18°C.

Food pairing: red meat specialties, charcoal grill and mature full-fat cheese.

Maturation potential: moderate, 7-10 years.

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