

Our wines from Erigon segment are named after the ancient name of the river Crna (Black) which passes through our vineyards. The river Crna has a strong influence in creating a special microclimate condition in the vineyards, bringing warm, dry and windy weather that's 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 North Macedonia, Tikvesh, on the rolling hills with of altitude of 200 to 400 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

KRATOŠIJA

VINTAGE 2022

Erigon Kratošija 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.

WINE FACTS

Grape variety: Kratošija 100%

Country of origin: Republic of North Macedonia

Wine region: Povardarie wine region, Tikves wine dstrict

Vintage: 2022

Quantity: 750ml

Alcohol: 14,5%

Total acids: 5.4 g/l

Residual sugar: 2.8 g/l

Total extract: 35.1 g/l

Density: 0.99301 g/ml

Contains sulfites

VEGAN

Annual production: 10,000 bottles



Contains in average on 100ml:	per 100 ml
Energy value (kcal/100ml)	104.66
Carbohydrates gr	0.28
Fats gr	0
Proteins gr	0
Salt gr	0

Ingredients: Grapes, Contains Sulfites

CULTIVATION:

Vineyard density: 4000 vines/ha
 Soil type: sandy clay
 Age of the vines: 31 years
 Pruning: double guyot
 Rainfall: 400-550 l/m²
 Harvest period: Late September

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:

Color: dark ruby red.
 Aroma: overripe raspberry, blackberry, red cherry, prunes, milk chocolate, sweet baked spices and earthy aromas.
 Taste: elegant, delicate acids, with silky tannins, full body and long finish. Flavors of overripe raspberry, strawberry jam, ripe cherries, and a discreet taste of earthy dust.

Recommended serving temperature 16-18°C.

Combination with food: Owen baked meat specialties, charcoal grilled meat and ripe cheese.

Maturation potential: moderate, 7-10 years.

LAZAR WINERY / VINARSKA VIZBA LAZAR DOOEL
 Address: Vano Tashev street, no.21, 1440 Negotino,
 Republic of North Macedonia
www.lazarwinery.mk; contact@lazarwinery.mk;
 +389 (0) 71 33 81 95

Please recycle:

