

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 career was always making seductive rose wines where he always takes in mind the terroir and potential of the grapes.

FORTUNA *Rose*

VINTAGE 2023

Fortuna rose wine is named after the eponymous goddess of happiness and success who was the protector of the ancient city of Stobi located nearby Lazar Winery. The vineyards are spread in the most famous and best wine region in Macedonia, Tikvesh, on the hills with an altitude of 200 to 400 meters and ideal soil rich in sandstone 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.

WINE FACTS

Grape variety: Cabernet Sauvignon 100%

Country of origin: Republic of North Macedonia

Wine region: Povardarie Wine Region, Tikvesh wine district

Producer: Lazar Winery (Vinarska Vizba Lazar doel)

Vintage: 2023

Quantity: 750ml

Alcohol – VOL: 13.07 %

Total acids: 5.2 g/l

Residual sugar: 1.0 g/l

Total extracts: 19.6

Density 0.988 g/ml

Contains sulfites

VEGAN



Contains in average on 100ml:	per 100 ml
Energy value (kcal/100ml)	93.45
Carbohydrates	0.1 gr
Fats	0 gr
Proteins	0 gr
Salt	0 gr

Ingredients: Grapes, Contains Sulfites

CULTIVATION:

Vineyard density: 4000 vines / ha
 Soil type: sandy-stone with clay particles
 Age of the vines: 24 years
 Pruning: double guyot
 Precipitation: 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
- Fermentation in stainless steel fermenters with temperature control.

PRODUCER:

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TASTING NOTE:

Dry rosé wine from Cabernet Sauvignon with pale rosé color and crystal reflection. On the nose, aromas of red berries, overripe citrus fruit, rose petals, violets and discreet minerality. The taste is light, refreshing and delicate with aromas of red berries, 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

Please recycle:

