

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

GRAŠEVINA

VINTAGE 2025

Graševina is part of the Single Variety Edition wines at Lazar Winery. The vineyards on the rolling hills of the Red Hills County are superb terroir for Graševina in Tikveš Wine Region with altitude of 200m to 400m, near by the rivers of Vardar and Crna Reka, with an ideal soil rich in sand-stone structures, clay particles and moderate humus content.

WINE FACTS

Grape variety: Grasevina 100%

Country of origin: Republic of North Macedonia Wine

region: Povardarie Wine region, Tikveš Wine District

Producer: Lazar Winery (Vinarska Vizba Lazar dooel)

Vintage: 2025

Quantity: 750 ml

Alcohol - VOL: 13.00 %

LOT: 13042026

Permission to trade by

Ministry of agriculture

UP|br.37-448/2026

Total acids: 5.3 g/l

Residual sugar: 1.6 g/l Total

extracts: 22.0

Density 0.98979 g/ml

Contains sulfites VEGAN



Contains in average on 100ml:	per 100 ml
Energy value (kcal/100ml)	93
Carbohydrates	0.16 gr
Fats	0 gr
Proteins	0 gr
Salt	0 gr

Ingredients: Grapes, Contains Sulfites

CULTIVATION:

Vineyard density: 4000 vines / ha

Soil type: sandy with clay particles

Age of the vines: 26 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
- Pressing in a pneumatic inert press
- Fermentation in stainless steel fermenters with temperature control.

PRODUCER:

LAZAR WINERY / VINARSKA VIZBA LAZAR DOOEL

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TASTING NOTE:

Color: Pale straw lemon yellow.

Aroma of lemon peel, green apple, grapefruit and herbal tones.

Taste: Seductively gentle and refreshing body that evokes summer memories with very soft acidity and perfectly balanced alcohol as a fruit of Graševina's northern elegance and the warm Macedonian sun.

Combination with food: light food, various salads and specialties of chicken, fish and seafood

Recommended serving temperature: 8-10°C

Please recycle:

