

Pearl Sparkling Brut is a sparkling wine made with charmat technology where the second fermentation takes part at the special pressurized tanks before bottling. The wine is made of selected white wines from Chardonnay grape variety, aged on the sediment for several month with no sugar residuals and almost 4 bars of pressure.

Pearl

SPARKLING BRUT

Pearl Sparkling Brut has a pale-yellow color with some green reflections and rich mousse. This wine takes you into the world of bubbles, excites your palate and covers it with a delicate mousse. The wine is rich aromas of yellow apple, pear, ripe citrus fruits, elegant floral nuances followed by refreshing acidity and medium body awakens your appetite and feeling of refinement.

WINE FACTS

Grape variety: Chardonnay 100%

Country of origin: Republic of North Macedonia

Wine region: Povardarie wine region, Tikvesh wine district

Vintage: 2024

Quantity: 750ml

Alcohol: 11.5.%

Total acids: 5.8 g/l

Residual sugar: 8.1 g/l

Total extract: 27.5 g/l

Density: 0.99356 g/ml

Annual production: 10,000 bottles



Contains in average on 100ml:	per 100 ml
Energy value (kcal/100ml)	85,48
Carbohydrates	0.81
Fats	0
Proteins	0
Salt	0

Ingredients: Grapes, Contains Sulfites

CULTIVATION:

Vineyard density: 4000 vines/ha
 Soil type: sandy with clay impurities
 Age of the vines: 21 years
 Pruning: double guyot
 Rainfall: 400-550 l/m²
 Harvest period: end of August

VINIFICATION:

- Manual harvesting in small crates of 20 kg.
- The grapes are cooled in a cooling chamber at a temperature of 8°C.
- Fermentation in stainless steel fermenters with temperature control.
- Second fermentation in pressurized stainless-steel tanks

TASTING NOTE:

Color: Pale yellow with green reflection
 Aroma: yellow apple, pear, ripe citrus fruits, elegant floral nuances
 Taste: This wine takes you to the world of bubbles, excites your palate and covers it with a delicate mousse. The wine has rich flavors of ripe yellow apple, pear, ripe citrus fruits followed by refreshing acidity and a medium body that awakens your appetite and sense of refinement.

Recommended serving temperature 4-6°C.

Food pairing: Combination with food: light sea food, antipasti and Asian food.

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

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