Pearl blanc de rose 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 blend of white wine from Chardonnay and red wine from Pinot Noir grape, aged on the sediment for several years with no sugar residuals and almost 4 bars of pressure.

Pearl

BLANC DE ROSÉ

Pearl Blanc de Rose has a pale salmon color 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 ref forest fruits, watermelon, elegant floral nuances followed by refreshing acidity and medium body awakens your appetite and feeling of refinement.

WINE FACTS

Grape variety: Chardonnay 50% and Pinot Noir 50%
Country of origin: Republic of North Macedonia
Wine region: Povardarie wine region, Tikvesh wine district
Vintage: 2022
Quantity: 750ml
Alcohol: 11.5.%
Total acids: 5.7 g/l
Residual sugar: 8.7 g/l
Total extract: 28.0 g/l
Density: 0.9956 g/ml
Annual production: 10,000 bottles

Contains in average on 100ml:	per 100 ml
Energy value (kcal/100ml)	85,94
Carbohydrates	0.97
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: 20 years
Pruning: double guyot
Rainfall: 400-550 l/m^2
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 of 8°C.
- Fermentation in stainless steel fermenters with temperature control.
- Second fermentation in pressurized stainless steel tanks

TASTING NOTE:

Color: Pale pink

Aroma: strawberry, raspberry, cranberry, watermelon, ripe citrus peel and elegant floral nuances.

Taste: Dry sparkling wine that takes you to the world of bubbles excites your palate and covers it with a delicate mousse. The wine has rich aromas of strawberry, raspberry, cranberry, watermelon, ripe citrus peel, followed by refreshing acidity and a medium body.

Recommended serving temperature 4-6°C.

Accolades: GOLD at Mundus Vini in Germany, GOLD medal at BIWC – Balkan International Wine Competition

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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