

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.

Pinot Grigio

VINTAGE 2025

Pinot Grigio is a part of the single variety edition wines at Lazar Winery. The vineyards on the higher altitude in Tikves Wine Region with altitude of 200m to 400m, near by the rivers of Vardar and Crna Reka, with an ideal soil rich in sandstone structures, clay particles and ideal humus content.

WINE FACTS

Grape variety: Pinot Grigio 100%

Country of origin: Republic of North Macedonia

Wine region: Povardarie Wine Region, Tikvesh wine district

Producer: Lazar Winery (Vinarska Vizba Lazar dooel)

Vintage: 2025

Quantity: 750ml

Alcohol - VOL: 13.0 %

LOT 20042026

Permission to trade by Ministry of agriculture, forestry and water economy of the Republic of North Macedonia UP | 37-450

Total acids: 5.2 g/l

Residual sugar: 1.0 g/l

Total extracts: 22.2 g/l

Density 0.98879 g/ml

Contains sulfites

VEGAN



Contains in average on 100ml:	per 100 ml
Energy value (kcal/100ml)	93.00 kcal
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 with clay particles

Age of the vines: 25 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

Address: Vano Tashev street, no.21, 1440 Negotino,
Republic of North Macedonia

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TASTING NOTE:

Color: light golden yellow.

Aroma: Rich complexity with floral aromas of white flowers, fruity aromas of vine peach, green apple and mashed white mulberries and discreet minerality.

Taste: Harmonious taste, soft and charming of various ripe fruits with perfectly balanced acidity and minerality that beckons for more...and more.

Recommended serving temperature 10-12°C

Food pairing recommendation: carp fish, sea fish, squids and octopus, salads, pasta, chicken etc.

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