Allure wines are expression of the best of our vineyards and our winemaker Lazar Ristov. The vineyards are specially selected with the best terroir of Tikvesh rolling hills at altitude of 200 to 400 meters and ideal soil rich in sand-stone 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. These wines are signature of the winemaker and represent his long winemaking experience.

MINERVA

VINTAGE 2022

Fermenting and ageing in French oak barrels of Chardonnay is always a challenge for the winemaker to present the best grapes, terroir and the winemaking knowledge. This delicate wine is produced by the best selected Chardonnay from our vineyards at the Lepovo rolling hills processed with patience and passion.

WINE FACTS

Grape varieties: Chardonnay 100%
Country of origin: Republic of North Macedonia
Wine region: Povardarie Wine Region, Tikvesh wine district
Producer: Lazar Winery (Vinarska Vizba Lazar dooel)
Vintage 2022
Quantity: 750 ml
Alcohol- VOL:13.5%
Total acids: 5.2 g/l
Residual sugar: 1.0 g/l
Total extracts: 22 g/lit
Density: 0.98918 g/ml
Contains sulfites
VEGAN

Contains in average on 100ml:	per 100 ml
Energy value (kcal/100ml)	96 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-stone with clay particles
Age of the vines: 24 years
Pruning: double guyot
Precipitation: 400-550 l / m^2
Harvest period: early September

VINIFICATION:

- Manual harvesting in small crates of 20 kg
- The grapes are cooled in a cooling chamber at a temperature of 8° degrees
- Fermented and aged in oak barrels.

TASTING NOTE:

The strong southern temperament of this dry white wine from the Chardonnay grape variety expressed through the full body and aromas of sweet tropical fruits is tamed by fermentation and maturation in the best barrels of French oak that give the wine exceptional complexity, refined delicate creamy structure, aromas of butter, toast, vanilla, freshly baked bread, croissant, honey, hazelnut and almond.

It is served at a temperature of 12-14°C.

We recommend this wine in combination with creamy soups, seafood, fish, simple chicken and pork specialties with butter sauce, sweet potato and meat with caramelized sauces, puff pastry specialties and roasted nuts.

PRODUCER:

LAZAR WINERY / VINARSKA VIZBA LAZAR DOOEL
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