

Pinot Noir wine from Lazar Winery has always been some special product of recognition of the winery among the consumers. Allure Pinot Noir is a special wine that will present to wine lovers the passion and knowledge of the winemaker Lazar Ristov. Allure Pinot Noir is oak aged for at least 12 months in a combination of new and older oak barrels. That contributes to the complexity of the wine, to the elegance and to the age worthiness.

allure PINOT NOIR

VINTAGE 2022

A complex red wine matured in new French oak barrels for 12 months, and then matured for another 6 months in the bottle itself. This Pinot Noir comes from a pure ecological environment of 500m above sea level. Intense ruby red color, on the nose it has aromas of violets, ripe currants, herbal and spicy aromas, with a complex taste of strawberries, raspberries, milk chocolate and dusty mineral flavors followed by a long lingering aftertaste.

WINE FACTS

Grape variety: Pinot Noir 100%

Country of origin: Republic of North Macedonia

Wine region: Povardarie wine region, Tikves wine district

Vintage: 2022

Quantity: 750ml

Alcohol: 13 %

LOT:10122024, Bottled: December 2024

Permission to trade by Ministry of agriculture, forestry and water economy of the Republic of North Macedonia: UP | Br.37-1163

Total acids: 5.6 g/l

Residual sugar: 1.0 g/l

Total extract: 29.3 g/l

Density: 0.99290 g/ml

Contains sulfites

VEGAN

Annual production: 3,500 bottles



Contains in average on 100ml:	per 100 ml
Energy value (kcal/100ml)	93.08
Carbohydrates	0.1
Fats	0
Proteins	0
Salt	0

Ingredients: Grapes, Contains Sulfites

CULTIVATION:

Vineyard density: 4000 vines/ha

Soil type: sandy clay

Age of the vines: 32 years

Pruning: double guyot

Rainfall: 400-550 l/m²

Harvest period: beginning of August

VINIFICATION:

- Manual harvesting in small crates of 20 kg.
- Cool the grapes in a refrigeration chamber at a temperature of 8°C.
- Fermentation in stainless steel fermenters with controlled temperature and long maceration of must up to 10 days.
- Oak aged in barriques for 12 months

TASTING NOTE:

Color: medium ruby red color.

Aroma: aromas of cherry, ripe red forest fruit and violet flowers.

Taste: Delicate, elegant with silky tannins and moderately strong body and flavors of wild strawberry, cherry, earthy minerals, milk chocolate delivering the aftertaste to last long.

Recommended serving temperature: 16-18°C.

Maturation potential: moderate, 5-10 years.

Combination with food: We recommend it with meat specialties, mushrooms and "blue" fish.

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