

Single variety edition at Lazar Winery represents typical expression of the grapes in the southern terroir as Tikves Wine Region is, ripe fruit aromas, discreet minerality, soft acidity, elegant 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.

TEMJANIKA

VINTAGE 2025

Temjanika is part of the Single Variety Edition wines at Lazar Winery. The vineyards on the rolling hills of the Red Hills County are superb terroir for Temjanika 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 sand-stone structures, clay particles and moderate humus content.

WINE FACTS

Grape variety: Temjanika 100%

Country of origin: Republic of North Macedonia

Wine region: Povardarie Wine region, Tikves District

Producer: Lazar Winery (Vinarska Vizba Lazar doel)

Vintage: 2025

Quantity: 750 ml

Alcohol - VOL: 12.5 %

LOT: 23012026

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Total acids: 5.4 g/l

Residual sugar: 1.0 g/l

Total extracts: 19.0 g/lit

Density 0.98949 g/ml

Contains sulfites

VEGAN



Contains in average on 100ml:	per 100 ml
Energy value (kcal/100ml – KJ/100ml)	75/312
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: 26 years

Pruning: double guyot

Precipitation: 400-550 l / m²

Harvest period: mid 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

www.lazarwinery.mk; contact@lazarwinery.mk;

+389 (0) 71 33 81 95

TASTING NOTE:

Color: pale lemon yellow.

Aroma: A seductive elegant scent with aromas of white flowers, elderberry and mashed peaches that guide you through the Macedonian hills and fields and reminds you that you are at home.

Taste: Medium intensive body with a complex structure and an attractive fresh taste of gentle acidity, followed by a long-rounded aftertaste that is long remembered ... and inviting!

Combination with food: specialties of chicken, fish, seafood and pasta with gentle creamy sauces.

Recommended serving temperature: 8-10°C

Please recycle:

