

Crafted with precision and passion, TRINITY is a masterful reserve blend of Vranec, Cabernet Sauvignon, and Merlot—three noble varieties that unite in perfect harmony. Aged for 24 months in French oak barrels, followed by an additional 12 months of bottle maturation, this wine embodies depth, structure, and elegance in the finest reserve style.

TRINITY

VRANEC 66%, CABERNET SAUVIGNON 22% AND MERLOT 12%
VINTAGE 2022

The powerful character of Vranec provides bold dark fruit and spice, while Cabernet Sauvignon adds structure and longevity. Merlot brings softness and velvety balance, rounding out the palate with finesse.

Rich aromas of blackberry, blackcurrant, and violets intertwine with notes of spice, cedar, unfold into layers of dark chocolate, toasted oak, and a hint of vanilla. On the palate, TRINITY is full-bodied and complex, with silky tannins and a lingering, refined finish.

WINE FACTS

Grape variety: Vranec 66%, Cabernet Sauvignon 22% and Merlot 12%

Country of origin: Republic of North Macedonia

Wine region: Povardarie wine region, Tikveš wine district

Vintage: 2022

Quantity: 750ml

Alcohol: 14.5%

Total acids: 6.1 g/l

Residual sugar: 3.2 g/l

Total extract: 36,0 g/l

Density: 0.99299 g/ml

Contains sulfites

VEGAN

Annual production: 5,000 bottles



Contains in average on 100ml:	per 100 ml
Energy value (kcal/100ml)	121.08
Carbohydrates	0.32
Fats	0
Proteins	0
Salt	0

Ingredients: Grapes, Contains Sulfites

CULTIVATION:

Vineyard density: 4000 vines/ha

Soil type: sandy clay

Age of the vines: 30 years

Pruning: double guyot

Rainfall: 400-550 l/m³

Harvest period: Late September

VINIFICATION:

- Manual harvesting in small crates of 20 kg.
- Grapes cooled 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 14 days.
- Matured in barrel barrels for a period of 24 months and additional 12 month in the bottle.

TASTING NOTE:

Color: intensive garnet red color

Aroma: blackberry, blackcurrant, and violets intertwine with notes of spice, cedar, and dark chocolate.

Taste: Intensive Forest fruits, sweet baking spices, toast, dark chocolate and vanilla, with full-body, silky tannins and a lingering, refined finish

Maturation potential: very long.

A true expression of the Tikveš terroir and the craftsmanship of Lazar Winery, TRINITY is ideal for cellaring or for pairing with fine red meats, aged cheeses, or hearty Mediterranean dishes.

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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