

Via Sacra

ROSÉ CUVÉE

VINTAGE 2024

Via Sacra Rosé Cuvée is an elegant and vibrant wine, crafted to capture the charm of the Tikveš terroir in its freshest form. Made from a selection of red grape varieties grown on sun-kissed hillsides between 200 and 400 meters altitude, this rosé is delicate yet expressive. The vineyards' sandy-clay soils contribute to its aromatic brightness and fine structure. Pale in color with notes of wild strawberries, citrus zest, and a whisper of herbs, it offers a refreshing palate with a soft, elegant finish. This is a rosé designed for pure enjoyment—inviting, refined, and effortlessly drinkable.

WINE FACTS

Grape variety: Muscat Hamburg and Merlot

Country of origin: Republic of North Macedonia

Wine region: Povardarie Wine Region, Tikves Wine District

Vintage 2024

Quantity: 750 ml

Alcohol: 13 %

Total acids: 5.4 g/l

Residual sugar: 3.8 g/l

Total extract: 22.6 g/l

Density: 0.98978 g/ml

Contains Sulfites: 70,40 mg/l

VEGAN

Annual production: 20.000 bottles



Contains in average on 100ml:	per 100 ml
Energy value (kcal/100ml)	94.14 kcal / 390.48 kJ
Carbohydrates	0.38 g
Fats	0
Proteins	0
Salt	0

Ingredients: Grapes, Contains Sulfites

CULTIVATION:

Vineyard density: 4000 vines / ha
 Soil type: sandy with clay impurities
 Age of the vines: 14 years
 Pruning: double guyot
 Precipitation: 400-550 l / m²
 Harvest period: beginning of September

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 temperature control.

TASTING NOTE:

Color: medium pale Rose

Aroma: pronounced aromas of red forest fruits, watermelon, red grapefruit.

Taste: On the palate dry wine, elegant freshness and joyful flavors of red forest fruits and citrus.

Combination with food: pork meat, pasta and fish.

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