Crafted in the shadows of the ancient Alšar mine, nestled in the foothills of the Kožuf Mountain, this exceptional wine draws its name and soul from a land rich in rare minerals, revered and mined since Roman times. Cultivated at over 550 meters above sea level, the vineyards thrive in deep, well-drained volcanic soils, imparting a seductive minerality, vibrant freshness, and the structure needed for decades of graceful aging.
Produced only in outstanding vintages-when heaven and earth align, and Lazar signs a pact with the divine-this "Reserve" style wine is a testament to nature's gifts and winemaking mastery.

ALŠAR

CABERNET SAUVIGNON | MERLOT | CABERNET FRANC
VINTAGE 2022

Alšar is a distinguished blend of Cabernet Sauvignon, Merlot, and Cabernet Franc, sourced from the finest terroir in the Tikveš wine region. Grapes are meticulously hand-harvested and vinified with care. The wine is aged for over 24 months in new French oak barrels, followed by an additional 12 months in the bottle, achieving perfect harmony and elegance.
In the glass, it presents a deep ruby red color. On the nose, intense aromas of black forest fruits, cassis, and ripe black plums are layered with hints of sweet baking spices, dark chocolate, coffee, and earthy notes.
The palate is full-bodied and opulent, with silky, well-integrated tannins, a beautifully balanced structure, and a remarkably long finish that leaves a lasting impression.

WINE FACTS

Grape variety: Cabernet Sauvignon 80%, Merlot 15% and Cabernet Franc 5%
Country of orign: Republic of North Macedonia
Wine region: Povardarie wine region, Tikveš wine district
Vintage: 2022
Quantity: 750ml
Alcohol: 14.5%
Total acids: 5.8 g/l
Residual sugar: 3.8 g/l
Total extract: 38,0 g/l
Density: 0.99378 g/ml
Contains sulfites
VEGAN
Annual production: 5,000 bottles

Contains in average on 100ml:	per 100 ml
Energy value (kcal/100ml)	104.75
Carbohydrates	0.38
Fats	0
Proteins	0
Salt	0

Ingredients: Grapes,Contains Sulfites

CULTIVATION:

Vineyard density: 4000 vines/ha
Soil type: sandy clay
Age of the vines: 33 years
Pruning: double guyot
Rainfall: 400-550 l/m^3
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 oak barrels for a period of 24 months and additional 12 month in the bottle.

TASTING NOTE:

Color: intensive red ruby color

Aroma: intense aromas of black forest fruits, cassis, and ripe black plums are layered with hints of sweet baking spices, dark chocolate, coffee, and earthy notes.

Taste: The palate is full-bodied and opulent, with silky, well-integrated tannins, a beautifully balanced structure, and a remarkably long finish that leaves a lasting impression.

Maturation potential: very long.

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

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