

Via Sacra

WHITE CUVÉE

VINTAGE 2024

Via Sacra White Cuvée is a fresh and elegant expression of our winemaking philosophy, crafted to celebrate purity, balance, and effortless enjoyment. Sourced from carefully selected vineyards across the Tikveš region, this cuvée blends varieties chosen for their aromatic vibrancy and harmonious character. The vineyards lie on rolling hills at altitudes between 200 and 400 meters, where the diverse soils—rich in sandstone, clay, and humus—foster optimal grape ripeness and subtle mineral nuances. The result is a wine with bright fruit, gentle florals, and a silky texture—easy to drink, yet crafted with care. Via Sacra is a journey through our land, guided by the hand of winemaker Lazar Ristov, and shaped by his dedication to precision and elegance.

WINE FACTS

Grape variety: Chardonnay and Traminac

Country of origin: Republic of North Macedonia

Wine region: Povardarie Wine Region, Tikves Wine District

Vintage 2024

Quantity: 750 ml

Alcohol: 12,50 %

Total acids: 5.3 g/l

Residual sugar: 2.9 g/l

Total extract: 19.3 g/l

Density: 0.98879 g/ml

Contains Sulfites: 71.68 mg/l

VEGAN

Annual production: 20.000 bottles



Contains in average on 100ml:	per 100 ml
Energy value (kcal/100ml)	90.24 kcal / 374.32 kJ
Carbohydrates	0.29 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: 24 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 golden yellow.

Aroma: mashed apricot and peach, ripe citrus fruits, tropical fruit and fresh baked pastry.

Taste: dry wine with discreet minerality, unusual freshness derived from harmonious acids and full body, with flavors of ripe citrus and tropical fruit, with buttery notes, discreet minerality and a long aftertaste that will allow you to feel it for a long time.

Combination with food: fish, sea food, chicken, pork meat and pasta.

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