

SINGLE VARIETY EDITION

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

Chardonnay

VINTAGE 2025

Chardonnay is part of the Single Variety Edition wines at Lazar Winery. The vineyards on the rolling hills of the Red Hills County are the best terroir for Chardonnay 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: Chardonnay 100%

Country of origin: Republic of North Macedonia

Wine region: Povardarie Wine Region, Tikvesh wine district

Producer: Lazar Winery (Vinarska Vizba Lazar doel)

Vintage: 2025

Alcohol: 13.5%

Total acids: 5.2 g / l

Residual sugar: 1.2 g / l

Total extracts: 22.1 g/l

Density 0.98889 g/ml

Annual production: 20,000 bottles

Quantity: 750ml

LOT 14042026

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Contains sulfites

VEGAN



Contains in average on 100ml:	per 100 ml
Energy value (kcal/100ml)	97.00
Carbohydrates	0.12
Fats	0
Proteins	0
Salt	0

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

Rainfall: 400-550 l/m²

Harvest period: beginning 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.

TASTING NOTE:

Color: light golden yellow.

Aroma: ripe peach, apricot, tropical fruits and ripe citrus fruits.

Taste: dry wine with ripe tropical fruit, acacia honey and discreet minerality, with moderate acidity and a full body make you feel the taste for a long time.

Recommended serving temperature: 10-12°C.

Combination with food: fish, poultry and grilled pork specialties.

LAZAR WINERY / VINARSKA VIZBA LAZAR DOOEL

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