



REPRESENTS THE HISTORY OF
GEORGIAN VITICULTURE AND
WINEMAKING FOR MORE THAN
80 CENTURIES.

MORE THAN 450 GRAPE
VARIETIES FROM SHUMI'S
AMPELOGRAPHIC COLLECTION
AND THE ANCIENT TRADITIONAL
METHOD OF QVEVRI
WINEMAKING WAS USED TO
CREATE "LAZARE".

LAZARE

Classification:
red dry wine

Category:
an exclusive drink of limited production

Grape variety:
more than 450 grape varieties

Vinification method:
removing the stem, fermentation at 22–28 °C degrees
in Qvevri, pigeage at three-hour intervals, and post-
fermented maceration for 5 months in Qvevri.

Aging process:
In Vicard French oak, medium-charred 225-liter barrels
for 12 months. Bottle aging for 6 months.

All technological processes are performed only by
hand.

The ruby-colored wine is characterized by pleasant
aromas of grapefruit, strawberry and cherry, well
combined with gentle tones of almond, vanilla and
chocolate. It has rich and velvety tannins, a soft taste,
fresh acidity and a long mineral finish.

Alcohol: 14%

