“Tikveš wines” conquer the American market

Wine and masks...inspiration and imagination

PROMOTING THE WINE CULTURE THROUGH EDUCATION

“Bela Voda” White - Delicate wine for those with refined taste

Wine glossary # 5 - Chardonnay

The quality of the “Tikveš Wines” recognized internationally

The medals and recognitions awarded at the two prestigious wine competitions traditionally held in London prove that “Tikveš” wines are highly esteemed by unique and quality wine lovers as well as by world eminent oenologists.

“Temjanika Special Selection” white, 2011 was the only wine from Macedonia that was awarded with a medal at the Decanter held in London, Great Britain. The success this wine repeated from last year proves the consistency of each harvest high quality.

At the international fair IWC – International Wine Challenge 2012, the white “Bela Voda 2011” was awarded with silver medal, whilst bronze medals were awarded to “Temjanika Special Selection 2011”, the “Barovo 2010” red and “Rkaciteli 2011” white.
Dear readers and lovers of Macedonia’s Finest,

In this issue of Veritas we give you the news about the quality of our wines confirmed by renowned world wine connoisseurs and organizations. Aware of the extremely harsh competition at the world market, each prize, recognition, recommendation that we receive for any of our wine makes us proud.

Just as we make efforts to conquer world markets, we focus on activities to develop local and regional wine markets. In this issue of “Veritas” we speak about the activities, which we continuously undertake, to promote wine culture though education to various audiences.

We selected “Bela Voda” as a genuine refreshment for these hot summer months, as it carries the Mediterranean climate and the mild winds from the Vardar valley.

Enjoy!

“Tikveš wines” conquer the American market

“Bela Voda”, “Barovo”, “Rkaciteli Special Selection” and “Vranec Special Selection” of the Tikveš Winery can already be found on the wine lists of many prestigious hotels, restaurants and cafeterias in the USA. We export our wine to the US market through the famous wine importer, Eric Solomon Selections - European Cellars, specialized in importing premium wines from France and Spain, and now from Macedonia. This export followed the incredible 94 points awarded to “Bela Voda 2010” red, by prominent wine critic Robert Parker.

Robert Parker also recommended “Vranec Special Selection 2010” and this recommendation was put on his Twitter profile. Impressed with the quality-price ratio, he wrote: “Crazy value – maybe too cheap for folks to believe how good – 2010 TIKVEŠ Vranec, from Macedonia – indigenous grape vranec zinfandel like”. Further on, he stated that “…Philippe Cambie, the brilliant oenologist in the Southern Rhone is the wine-maker for this vranec”.

European Cellars bought all quantities of “Vranec Special Selection 2010” that were available for sale. Following the recommendation, the importer increased the previously agreed quantities of “Vranec Special Selection” and “Rkaciteli Special Selection” by three times for next year.

Wine and masks... inspiration and imagination

“Wine and masks...inspiration and imagination” was the April Fool’s Day party that “Tikvesh” organized in MKC club in Skopje. The guests had great fun thanks to Sasko Kocev and “De Marble” band. Those who were best inspired and had the greatest imagination – the best three masks, received a prize, “Tikveš” products and a visit to our winery.
Promoting the wine culture through education

One of the latest activities that “Tikveš” undertook to promote wine culture through education, were the academy for sommeliers and the educational workshops for vine-growers as well as “Wine&Dine” targeting various audiences.

The Tikveš Winery, five years in a row, has been organizing sommelier academies for wine education of workers in the hospitality industry as well as educational workshops for grapevine growers. Thirty representatives of hotels, restaurants and cafeterias in Macedonia visited the latest wine academy, held in early May. They were acquainted with the techniques of wine tasting, the wine serving methods and the features of the wines. More than 600 people attended those academies so far, coming from more than 350 hospitality facilities in Macedonia.

Three workshops were also organized for about 80 vine-growers. The workshop, among other topics, covered the monitoring of grapevine fields, proper use of agricultural techniques in grapevine growing as well as the latest agricultural and technical measures for vegetation and protection of grapevine plantations.

“Wine&Dine”, however, is a traditional hedonistic experience for wine consumers and wine lovers, which teaches them how to pair food and wine. Different audiences from Macedonia and the region had the opportunity to enjoy the unique soirées one of which being the “Wine&Dine” dinner in the “Splendid” hotel in Becici, attended by thirty businesspersons from Montenegro.

Wine etiquette is the topic with which we just started as a new way of education for our consumers. In June, our Facebook page and Youtube channel posted six educational videos that touch upon the most important aspects of wine etiquette.

“Tikveš” at Wine Style Salon in Belgrade

Fifty biggest wineries from the region exhibited at the wine fair for wine connoisseurs in Belgrade, with “Bela Voda Red 2010” attracting the greatest attention.

Mediterraneo 2012, Belgrade, Serbia

Promotion of “Tikveš” wines at the festival of wine, gastronomy and wine tourism

The presentation of “Bela Voda Red 2010” in Serbia

The restaurant “Kalemegdanska terasa” from Belgrade was the spot where our enologists Philippe Cambie and Marko Stojakovic presented this wine to the Serbian journalists and wine experts.

ForFest 2012 – Festival of creative industry, Becici, Montenegro

The participants of the festival tasted our wines at the specially designed stand at the lobby of the luxurious “Splendid” Hotel.
Delicate wine for those with refined taste

The white wine “Bela Voda” is a combination of chardonnay and belan. The grapes used for production of this wine come from strictly controlled geographic region in the area of Bela Voda.

The Bela Voda vineyards are located in the region with Mediterranean climate, and are touched by mild winds coming from the Vardar valley. The soil absorbs the sun energy through the day, and gives it lavishly to the grapevine cordons during the night. This energy transforms into rich aromas in every single ripe grape.

“Bela Voda” is light yellow in colour. Belan, being the dominant variety in this wine, gives a finished and rich aroma, whilst the fruity taste is a result of the chardonnay. You will taste delicate flavours of butter, vanilla and hazelnut, and tender scent of white flower and melon.

This wine pairs best with prosciutto, chicken and marinated veal in mushroom sauce. The ideal serving temperature is from 12 to 14 degrees Celsius.

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**WINE GLOSSARY # 5**

Chardonnay is particularly trendy and popular white wine variety, considered to originate from Lebanon, but its popularity today comes thanks to the French wine region of Burgundy. The status of wines produced from chardonnay is a result of the incredible variety of flavours which develop depending on the region of origin and production, as well as the techniques which are used in wine production.

This variety gives wine with fresh, mineral taste if grown in cooler region while the warmer climate, on the other hand, gives the flavours of tropical fruits. Because it absorbs successfully the aroma of oak wood, the variety is frequently used to produce complex wines in barrique barrels. Sparkling wines produced with traditional method are one more reincarnation of this variety particularly characteristic for the Champagne region but other regions as well.