



TIKVEŠ

SINCE 1885

GRAPE BRANDY

With love and attention we create the most famous Macedonian aperitif and we present to you the taste enjoyed for generations—the Yellow Grape Brandy.

It is produced from selected grape varieties from the Tikvesh wine region. The grapes are processed with state-of-the-art technology and under controlled fermentation conditions so as to obtain a quality wine. Wine is distilled in a special chamber thereby generating a quality wine distillate.

Grape varieties: Made from pure wine distillate of local grape varieties (Smederevka, Kratosija etc.)

Region—country: Tikves, Republic of Macedonia

Alcohol: 40%

Annual production: 650.0001

Aged in barrels: 2 years

Available in 1l, 0.7l, 0.5l, and 0.2l

Best served as an aperitif at 18-20°C with salads

