



# TIKVEŠ

SINCE 1885

## GRAPE BRANDY

By being fully respectful of the tradition, knowledge and experience we have in grape brandy production, and by combining them with the modern world trends and flavours, we have created an aperitif with golden-yellow colour, gentle aroma, elegant taste and long harmonious finish, resulting from the long period of aging in oak barrels.

**Grape varieties:** Made from pure wine distillate of local white grape varieties

**Region—country:** Tikves, Republic of Macedonia

**Alcohol:** 45%

**Annual production:** 20.000l

**Packaging:** 0.7l

Best served at 18-20°C

The distillate ripens in oak barrels for more than three years, due to which this brandy deserves to be included in the VS ("very special") category, most frequently used as an indication of the quality of French cognacs, Italian grappa or English brandies.

