

# TIKVEŠ

SINCE 1885



Ingredients: fermented natural grape juice, **sulfites**, potassium sorbate used as a preservative, yeast, enzymes, metatartaric acid, gum arabic, concentrated grape juice and fining agents: **gelatin** and bentonite (not present in the finished wine). Bottled in protective atmosphere./ Sastojci: Fermentirani prirodni sok od grožđa, **sulfiti**, metavinska kiselina, kvasac, enzimi, arabska guma, kalijev sorbat, sredstva za bistrenje: **želatin** i bentonit (nisu prisutni u gotovom vinu). Flaširano u kontroliranoj atmosferi.

**Allergy Advice:** For allergens, see ingredients in **bold.** / **Savjeti za alergije:** Za alergene, pogledajte sastojke u **bold.**

# T'GA *za Jug*

**Variety:**  
Vranec

**Annual  
production:**  
1.000.000l

## Tasting notes

- **Colour:** Intense ruby red with crystal reflections
- **Bouquet:** Distinctive aromas of overripe sour cherries, raspberries and raisins structured in perfect harmony
- **Palate:** Semi-dry wine, medium acidity, medium tannins, full body and long finish

Nutrition/ Nutritivna vrijednost	Per 100 ml/ Na 100 ml
Energy/ Energetska vrijednost	125 kcal/522KJ
Fat/ Masti	0.0 g
Protein/ Proteini	0.1 g
Carbohydrates / Ugljikohidrati	9.3 g

## Cultivation

- **Planted surface:** 250 ha
- **Type of pruning:** Double Guyot
- **Density:** 4000 vines/ha
- **Geology:** Alluvial and rendzina soil
- **Average age of the vines:** 20-30 years
- **Rainfall:** 350-400 l/ml
- **Sunny days:** 170-190 days
- **Harvesting period:** Middle to late September

## Vinification

- **Harvest:** The harvesting is performed manually in 20 kg casks. The grapes are chilled in a cooling room at a temperature of 6-7°C.
- **Type of vats:** Concrete vats
- **Method of maceration:** Cold maceration on temperature of 8°C for 3 days, skin maceration for 15 days. Long maceration in concrete tanks is done in order to extract the overall antioxidant potential of the grapes.
- **Average temperature of fermentation:** 26-28°C
- **Ageing:** The wine ages in wooden barrels, to achieve a refined and structural taste.
- **Average time of ageing:** 12 months

## The story behind the brand "T'ga za jug"

"T'ga za jug" is the name of a poem by Konstantin Miladinov, a famous Macedonian poet from Struga, who in the 19th century moved to the much colder Russia, and, while feeling tremendously nostalgic for his homeland, he wrote the poem which, when literally translated means - "Longing for the South". This poem is closely connected with one of the world's most recognized festivals of poetry - the "Struga Poetry Evenings". Each year the Festival is opened and closed with this particular piece. In 1973, Tikveš Winery, as a supporter of the festival, had a task to make a special wine just for the poets. Since then, this wine has carried the name "T'ga za jug" and it holds the poem in every drop, continuously reviving its spirit and authenticity.

The iconic Macedonian wine "T'ga za Jug" is a high-quality late harvest wine. It is produced from selected exuberant grapevines from the variety Vranec, Macedonian best known red grape, associated with strength, potency and success. Favored by the high altitude of 350-550m and the naturally high sugar concentration, the grapes from these vineyards are extra ripened which results in intensifying the already naturally high sugar content and in getting unique and distinctive aromas which remind of molasses or treacle. The wine arisen from these grapevines has a strong color intensity; mature phenolic complex and naturally high acids which, when combined with the rest of the sugar, give the wine a special and unique note.