LYXA VS

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Macedonian mastery in balance, where fruit meets oak in perfect harmony



TIKVEŠ

PREMIUM MACEDONIAN SPIRITS

Lyxa VS is a vivid, fruit-forward vinjak that combines the brightness of Smederevka grapes with the quiet power of time in oak. Inspired by the Armagnac tradition, it reflects the mastery of continuous distillation and the art of slow ageing, creating a refined Macedonian brandy of balance and character.

Product Information

Style: Vinjak (Brandy), VS

ABV: 40%

Grapes: Smederevka from select higher-altitude sites

Maturation: Aged for an average of four years in a calibrated mix of old and new Slavonian oak barrels

Energy:	280 kcal / 1172 kJ per 100 ml
Protein:	0.0 %
Fat:	0.0 %

Craft

Lyxa VS begins with carefully prepared base wines made exclusively from Smederevka grapes, selected for their freshness, purity, and balance. The distillation season runs from late autumn through spring, allowing the wines to be distilled at their aromatic peak.

Distillation follows the Armagnac-inspired, filigree approach of single-pass rectification using Tikveš's heritage copper column, operated in the traditional manner to preserve the grape's varietal identity and expressive aromas. The spirit is drawn at a strength of 68–71% ABV to retain natural congeners essential for elegant ageing. This method produces a clean, fruit-driven distillate with layered depth and a foundation built for oak maturation.

Ageing takes place for an average of four years in a combination of old and new Slavonian oak barrels. The older casks bring softness and harmony, while the newer ones contribute gentle spice and structure. Tikveš's proprietary toasting technique adds subtle aromatic warmth and depth without masking the grape character. The result is a vinjak that achieves balance between fruit brightness and oak depth, guided by continuous tasting and meticulous blending.

Tasting Notes

Lyxa VS shows an intense golden-reddish color that reflects its time in oak. The aroma reveals layers of dried fruit, caramel, coffee, and chocolate. On the palate, it is fresh, fruity and elegant, with a smooth texture and calm length. Extended barrel ageing enriches the spirit with warmth and balance, leaving a gentle echo of fruit and spice.

Food Pairing and Serving

Lyxa VS is best enjoyed neat in a tulip glass at room temperature. A single ice cube can open its caramel and nut tones for a softer profile. It also shines in classic brandy cocktails such as the Sidecar, Stinger, or a simple Highball with quality soda. Pair it with aged cheeses, dark chocolate, roasted duck or beef, and desserts with caramelized or nutty flavors.