LYXA VSOP

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Where time deepens character
and craftsmanship perfects harmony



TIKVEŠ

PREMIUM MACEDONIAN SPIRITS

Lyxa VSOP is the elegant, long-aged expression of Tikveš vinjak. It layers lifted fruit with deeper oak complexity, achieving refined balance through time, craftsmanship, and patient blending. Bearing the VSOP designation, it stands as a Macedonian interpretation of world-class brandy style, where maturity and finesse meet.

Product Information

Style: Vinjak (Brandy), VSOP

ABV: 40%

Grapes: Smederevka and Ugni Blanc from select higher-altitude sites

Maturation: Aged for an average of eight years in a mix of Slavonian and French oak barrels

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

Craft

Lyxa VSOP begins with the same filigree approach as Lyxa VS but extends both scope and depth. The base wines, made from Smederevka and Ugni Blanc, are fermented under controlled conditions to protect their delicate aromatics. Distillation takes place on Tikveš's heritage copper rectification column, operated in the Armagnac-inspired single-pass style that retains the grape's identity and aromatic intensity.

After distillation, the spirit matures for an average of eight years in carefully selected Slavonian and French oak barrels. Newer casks add structure and spice, while seasoned barrels promote slow oxidation and roundness. Throughout ageing, alcohol levels are gradually adjusted in a process known as harmonized reduction, which helps integrate texture and aromatics naturally. The result is a distillate of remarkable balance and complexity.

The final blend is assembled through continuous sensory evaluation, ensuring harmony between fruit expression and oak maturity. Every element of Lyxa VSOP reflects precision and patience – a showcase of Macedonian mastery in the art of vinjak.

Tasting Notes

Lyxa VSOP reveals an intense reddish-amber color that hints at its extended time in oak. The aroma is rich and layered, with notes of almond, chocolate, coffee, smoke, and vanilla. On the palate, it is complex and structured, with a smooth body and a sweet, lingering finish that speaks of harmony and length.

Food Pairing and Serving

Lyxa VSOP is best enjoyed neat in a tulip glass at room temperature. Allow it to rest for a few minutes before sipping to release its full aromatic depth. A single ice cube can open cocoa, almond, and vanilla tones for a softer expression. It also performs beautifully in classic brandy cocktails such as the Sidecar or Stinger, or in a simple Highball with premium soda. Pair it with roasted meats, mature cheeses, rich chocolate desserts, or caramelized fruit.