



TIKVEŠ

PREMIUM MACEDONIAN

◆◆◆◆ SPIRITS ◆◆◆◆

Kumova Bela



Kumova Bela is the most inviting expression among the Tikveš Macedonian Premium Spirits. Designed for newcomers and curious hedonists, it embodies freshness, approachability, and playful elegance. Crafted from premium grapes and wine, it delivers a smooth, fruit-forward character and a bright, modern expression of rakija.

Product Information

Style: Lozova rakija (Grape Brandy)

ABV: 40%

Grapes: Smederevka and Muscat Hamburg

Maturation: Distillates rest in stainless steel and half-century-old oak casks that no longer extract color but impart subtle spice and softness

Energy: 280 kcal / 1172 kJ per 100 ml

Protein: 0.0 %

Fat: 0.0 %

Craft

Kumova Bela is created from two distinct distillates, Smederevka and Muscat Hamburg, chosen to achieve a balance between freshness, aromatic lift, and structure. The grapes are harvested at optimal ripeness and vinified under controlled conditions to preserve their natural aromatics.

Distillation takes place on Tikveš's heritage copper rectification column, inspired by the Armagnac tradition. This precise, single-pass process maintains purity and consistency, capturing the delicate floral and fruit notes of the base wines. The distillates are then matured in stainless steel and aged oak casks over 50 years old, which no longer impart color but gently enrich the spirit with subtle spice and softness. Tikveš's proprietary toasting technique adds warmth and aromatic depth without masking the grape character.

Tasting Notes

Kumova Bela appears crystal clear with a hint of silver reflection, symbolizing purity and freshness. The aroma reveals notes of fresh grape, white peach, and gentle Muscat florals, supported by delicate hints of spice. On the palate, it is light and silky, carrying refined sweetness and balanced texture. The finish is clean, crisp, and aromatic, leaving a soft warmth and a memory of fruit and blossom.

Food Pairing and Serving

Kumova Bela is best served well chilled between 6 and 10 degrees Celsius to highlight its fruit and floral vibrancy. Use a tulip-shaped rakija or small white wine glass to focus its delicate aromas. Allow the spirit to rest briefly before sipping so that its full aromatic spectrum can be appreciated.

It pairs wonderfully with creamy white sheep's cheese, fresh garden salads such as Macedonian or Shopska and light dishes like grilled fish or calamari. Its fresh and floral character also complements soft cheeses, seasonal fruit and light appetizers that emphasize purity and balance.

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Kumova Bela – a modern rakija of freshness, elegance, and joyful beginnings.

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