



**TIKVEŠ**

**PREMIUM MACEDONIAN**

◆◆◆◆ SPIRITS ◆◆◆◆

# Kumova Traditional



Kumova Traditional is the purest expression of Macedonian rakija heritage. Strong, authentic, and crystal clear, it honors the time-honored craft of the region while reflecting the precision and clarity of modern distillation. It is a rakija made for those who appreciate honesty, strength, and true traditional character.

## Product Information

**Style:** Lozova rakija (Grape Brandy)

**ABV:** 50%

**Grapes:** Finest selections of Smederevka

**Maturation:** Rested in stainless steel to preserve crystal clarity and the pure grape aroma

**Energy:** 350 kcal / 1464 kJ per 100 ml

**Protein:** 0.0 %

**Fat:** 0.0 %

## Craft

Kumova Traditional is distilled exclusively from Smederevka grapes, chosen for their clean, expressive fruit profile and balanced acidity. The young wines are distilled with fine lees to add depth and roundness while preserving their natural freshness. Coarse lees are carefully separated to maintain purity and precision.

Distillation takes place on Tikveš's heritage copper rectification column, inspired by the Armagnac tradition. This ensures precise fraction control, producing a clean and linear distillate even at 50% ABV. The spirit rests in stainless steel tanks rather than oak, protecting its crystal clarity and focusing attention on the true flavor of the grape. Minimal filtration and cold stabilization guarantee a smooth, consistent texture in every bottle.

## Tasting Notes

Kumova Traditional shines with crystal brilliance and a firm structure that reflects its strength. The aroma is clean and forthright, with notes of fresh grape, white orchard fruit, green apple, and delicate floral hints. The palate is dry, vivid, and impeccably balanced. It opens with pure grape flavor and a touch of almond, carried by a crisp, vinous backbone. The finish is long, clean, and warming, leaving a lasting echo of grape and gentle spice.

## Food Pairing and Serving

Kumova Traditional can be enjoyed neat at room temperature or well chilled between 6 and 8 degrees Celsius. A few ice cubes may be added to soften the alcohol and make the aromas easier to perceive while maintaining clarity and character. Serve in a small rakija glass and take time to appreciate its strength and balance.

It pairs perfectly with smoked or cured meats, pickled vegetables and sauerkraut which balance its clean and powerful style. Aged sheep's cheese, grilled vegetables, olives and fresh country bread complete a simple and authentic Macedonian meze that brings out the rakija's purity and warmth.

*Kumova Traditional – strong, honest, and timeless.  
The rakija that keeps the spirit of home alive.*

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