

Kumova Žolta



Kumova Žolta is Macedonia's most beloved rakija – a golden symbol of friendship, authenticity, and refined craftsmanship. Distilled only from premium grapes and wine, it embodies the warmth of Macedonian gatherings and the art of patient maturation in oak.

Product Information

Style: Lozova rakija (Grape Brandy)

ABV: 40%

Grapes: Smederevka, Vranec, Kratošija, with select use of 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 Žolta begins with carefully selected Macedonian grape varieties. Smederevka, Vranec, and Kratošija form the foundation of the blend, while Muscat Hamburg is added in smaller proportions to lift aromatics and add structure. The young wines are handled gently, distilled with fine lees and without preservatives to enhance texture and complexity.

Distillation is performed on Tikveš's heritage copper rectification column, inspired by the Armagnac tradition. This method allows precise control of temperature and strength, preserving the purity of grape aromas and creating a smooth, fruit-forward style. Maturation takes place in oak barrels of different ages and sizes, including some of the oldest casks in the Tikveš cellars. These seasoned barrels bring subtle color, spice, and softness, allowing the natural character of the grape to shine. Tikveš's proprietary toasting technique adds a gentle warmth, and blending is guided by ongoing sensory evaluation to achieve perfect harmony.

Tasting Notes

Kumova Žolta shows a pale amber color with soft golden reflections. The aroma opens with white blossom, dried apricot, and honeyed citrus, followed by vanilla, almond, and a touch of toasted spice from oak ageing. On the palate, it is smooth and round, revealing flavors of baked pear, orange peel, and nougat. The oak is seamlessly integrated, and the lees-derived texture adds richness and depth. The finish is long and elegant, leaving notes of vanilla pod, dried fig, and toasted grain.

Food Pairing and Serving

Kumova Žolta is best served at room temperature between 16 and 18 degrees Celsius to emphasize its fruit and floral complexity without amplifying alcohol. When served as an aperitif it should be lightly chilled between 12 and 14 degrees. Use a tulip-shaped brandy or small white wine glass and allow the rakija to rest for two to three minutes before sipping so that the full bouquet can unfold.

It pairs beautifully with aged sheep's yellow cheese such as kashkaval, roasted pickled peppers and traditional Macedonian spreads like ajvar and pindjur. Smoked and cured meats bring out its warmth and depth, while figs, walnuts and light nut desserts highlight its notes of vanilla, dried fruit and toasted grain.

Kumova Žolta – the rakija of friendship, shared stories, and laughter.