



TIKVES

Barovo

Wine from Eastern Europe is on the cusp of being the next big thing. All the elements are there: an ancient grape-growing tradition, great terroirs, indigenous varieties, new investments, and a youthful generation of farmers and winemakers who came of age after the fall of the Berlin Wall. Before this epic event, wine in Eastern Europe was mainly a bulk product from frightfully high yields resulting in quality on par with the Yugo or Trabant.

Founded in 1885, Tikveš Winery has witnessed the independence movements in the Balkans, two world wars, and one cold one. Yet, through it all, they have continued to make wines from grapes native to the region: the white Rkaticeli, which originated in the Caucasus, and Kratosija, Vranec, and Plavec, which are all indigenous red varieties to the Balkan peninsula. With the fall of communism and the independence of The Republic of North Macedonia, this historic estate was privatized, and investments updated the vineyard and cellar practices. Sustainable farming has replaced industrial agriculture, yields have been reduced, and indigenous varieties have been preserved and replanted. With guidance from the late Philippe Cambie, Tikves modernized their cellar practices by introducing temperature-controlled stainless steel for fermentations with concrete and French oak barrels for aging.

In recent years, Tikves Winery has embraced a sustainable and eco-conscious approach to winemaking. Collaborating with the International Wineries for Climate Action (IWCA), a leading organization dedicated to reducing the wine industry's carbon footprint, they have implemented several initiatives to minimize their environmental impact. These initiatives include the adoption of sustainable farming practices, the incorporation of renewable energy sources, and the optimization of their production processes to reduce emissions. Tikves Winery recognizes the importance of preserving the natural beauty of the Tikves Valley while ensuring the longevity and sustainability of its operations.

Barovo is a village and an emerging subzone within the rapidly developing wine scene in Macedonia. Located in the foothills of the Baba Mountains in southwestern Macedonia at elevations between 500-600 meters, it is famous for producing wines of greater freshness and more delicate tannins with a noticeable Piedmont-like precision and utility at the table. Barovo comes from a 3 hectare parcel of vines that is 2/3 Kratosija (aka Tribidrag, Primitivo, Zinfandel, etc.) and 1/3 Vranec.

ORIGIN

Macedonia

APPELLATION

Tikves Region

SOIL

Volcanic soils

AGE OF VINES

25-30

ELEVATION

700 meters

VARIETIES

Kratosija, Vranec

FARMING

Sustainable

FERMENTATION

Hand harvested, pre-fermentation cooling, destemmed, fermentation in concrete vats, 3 week maceration

AGING

18 months in new French oak barrels

ACCOLADES

92 – 2019 Barovo – Decanter

96 – 2016 Barovo – Decanter Worldwide Wine Awards

97 – 2015 Barovo – Decanter Worldwide Wine Awards

