



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 investment, 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 new investments were made to update the vineyard and cellar practices. Sustainable farming has replaced industrial agriculture, yields have been reduced, and indigenous varieties have been preserved and replanted. With Philippe Cambie's assistance, they have modernized their cellar practices by utilizing temperature-controlled stainless steel for fermentations with concrete and French oak barrels for aging.

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

500-600 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

96 – 2016 Barovo – Decanter Worldwide Wine Awards

97 – 2015 Barovo – Decanter Worldwide Wine Awards

93 – 2011 Barovo – Wine Advocate

