



TIKVES

Vranec Special Selection

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.

Vranec is the principal indigenous red grape variety in Macedonia and an offspring of Kratosija (aka Zinfandel). With a tendency for darkly colored wines, bright blackberry, and blackcurrant flavors, Vranec from Macedonia is famous throughout the Balkans. At Tikves, their Vranec comes from vineyards planted at an elevation of 300-500 meters above sea level, where cool breezes moderate temperatures. Fermentation occurs in large concrete vats, followed by aging in mostly neutral French oak barrels.

ORIGIN

Macedonia

APPELLATION

Tikves Region

SOIL

Alluvial gravel, red clay

AGE OF VINES

30-60

ELEVATION

300-500 meters

VARIETIES

Vranec

FARMING

Sustainable

FERMENTATION

Hand harvested, destemmed, fermented in concrete vats, 3-week maceration

AGING

12 month in mostly neutral French oak barrels

ACCOLADES

90 – 2017 Vranec Special Selection – Decanter Worldwide Wine Awards

90 – 2015 Vranec Special Selection – Jeb Dunnuck

90 – 2013 Vranec Special Selection – Wine Advocate

