Winemaker: Minco Jordanov
Generation: 1st

MACEDON

Pinot Noir

From the country of North Macedonia, this stunning Pinot is named for Alexander the Great (the original “Macedon”), and hails from an area known as the cross-roads of the ancient world. Sharing the same latitude band as Burgundy and Russian River, the 40+ year old vines grow where two major weather fronts - the Aral Mountain continental and the Greek Aegean - collide, yielding virtually no rain. The result is a wine of terrific elegance and complexity, rich yet linear; pretty, but with power. A phenomenal value.

WINEMAKER BIOGRAPHY

With a highly successful agricultural business under his belt, Minco Jordanov spares no expense when it comes to his real passion - the wines of Jordanov and Macedon. Determined to put his nation of North Macedonia on the map, he is committed to making deeply intelligent, understated (and underpriced) wines for as long as it takes!

ENOLOGIST

Andon Krstevski

TASTING NOTES

Color	Medium ruby.
Nose	Red berries, vanilla and slightly oaky
Palate	Rich and supple, smooth velvety texture, fine tannins
Finish	Medium+, mineral-driven finish

VINEYARD & VINIFICATION

	12
Vineyard Location	Tikveš, Povardarie
Vineyard Size	38 ha
Varietals List	100% Pinot Noir
Farming Practices	Sustainably farmed, including dry-farmed; grapes picked by hand
Elevation	175 m
Soils	Rendzina (limestone with clay, sand, and loam)
Maturation Summary	In Steel for 2 months and Bottled for 1 month
In Steel	2 months
Alcohol	12.5 %
Acidity	4.65 g/liter
Residual Sugar	3.6 g/liter
Annual Production	144,000 bottles

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MACEDON

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From the country of North Macedonia, this fascinating brand is named for Alexander the Great (the original “Macedon”), and hails from an area known as the “cross-roads of the ancient world”. Just a few miles from the vines, in fact, lie the excavated ruins of Stobi, once a huge city and important center for both the Roman and early Byzantine empires. Known for its salt trade and highway connecting the Danube to the Aegean, Stobi flourished until the 6th C A.D., when it finally faded from view. Today, the fertile plains of the Tikveš growing region provide a baseline for the country’s wine industry, and (importantly) share the same latitudinal band as Burgundy and Russian River Valley. 40-year old vines and a sun belt with near-constant winds result in wines of terrific elegance and complexity, rich yet linear - pretty, but with depth and power.

In the case of Macedon’s Pinot Noir, what we find extra compelling is the ironic planting of a cool climate grape in one of Europe’s hottest, driest regions. The Baltic continental front and Mediterranean front meet on this plateau, creating a pocket with virtually no rain (under 12 inches per year on average), and protected on three sides by high ranges. The result is a study in paradox: lush fruit combined with a delicate, earthy palate. Despite the heat and low annual rainfall, vines are dry farmed in a cool soil type called rendzina. (This, in part, may be what allows for Pinot Noir to perform so well here.) Created from the breakdown of rocks high in calcium carbonates, rendzina is also high in magnesium - essential to chlorophyll and ripening - and is common in central Macedonia, up to 800 m.

REGION

POVARDARIE

North Macedonia, once a part of former Yugoslavia and tucked in the heart of the Balkan Peninsula, is surrounded by 5 other countries: Albania, Kosovo, Serbia, and Bulgaria run west to east along its northern borders, and to the south lies Greece. A small but storied nation, it has almost 3500 years of enological history, continued today by 3 distinct wine regions. The most centrally located of these, Povardarie, includes the capital city of Skopje and the best-known subdivision Tikveš, and represents some 85% of the nation’s wine. Macedonia’s Wine Act – based on the EU’s own – came into existence in 2004. The designation of ‘Vrvno Vino’, or wines of quality and controlled origin, was established, and today a majority of the 80+ participating estates can be found in Povardarie.

As a geographical region, Povardarie is essentially a long, fertile valley, running north-to-south and encompassing all the mountains, canyons, and valleys through which the river Vardar flows. Historically speaking, this region – which also includes the ancient city of Stobi – formed a crossroads between ancient Greece and continental Europe. Therein, it had enormous strategic value and was much sought after by various regional powers. Once the seat of the Kingdom of Macedon, led by Alexander the Great, Povardarie (along with all of North Macedonia) went on to be conquered by both the Roman and Ottoman Empires.

Like the rest of the country, Povardarie focuses its attention rather squarely on the production of red wines, with the local Vranec varietal dominating production. With rich coloring, high tannins and medium-high acidity, this grape (whose name translates as ‘Black Stallion’) tends to yield ripe, earthy, and forceful wines, especially when grown in areas that sit “high and dry” like Tikveš.

TIKVEŠ

Located in the central, southern part of the country and sharing a border with Greece, Tikveš is North Macedonia’s most acclaimed and prolific subdivision, representing approximately one third of the nation’s grapes. With more than 280 days of sun per year and relatively hot summers, Tikveš (pron. “tik-vesh”) is a land of rolling hills, lakes, rivers and rustic farmland surrounded by high mountains on three sides: the Drenovo and Mariovo ranges to the SE, along with the Konce and Plaush mountains on the NE all flank the region, funneling their alpine winds down to help cool grapes at night. Despite Tikveš having some of the EU’s lowest recorded annual rainfall, these wide, diurnal swings in temperature help ensure good acidity and developed polyphenols overall.

Found along roughly the same latitude as Rioja and Ribero del Duero in Spain, Tikveš sits in a land-locked pocket where the southern Mediterranean climate (full of long, warm summers) and the northern continental climate (with its mild and cool winters) combine. The average altitude of vineyards is 300 meters, although some extend as high as 600. The most common terroir in Tikveš revolves around ‘rendzina’, a cool, calacreous soil type that encourages good acidity and later ripening.

Roughly 20 different grapes varieties are grown in Tikveš, including indigenous red staples like Vranec, Kratosija, and Kadarka, along with internationals such as Cabernet Sauvignon, Pinot Noir, and Syrah. Likewise, whites range from East European favorites such as Žilavka, Graševina, and Rkaciteli to familiars like Chardonnay, Riesling, and Sauvignon Blanc.