

# Y YEBIGA

“THE BEST SPIRIT YOU’VE NEVER HAD.”

Even though it is iconic throughout Eastern Europe, rakija remains one of the last great, undiscovered spirits. Yebiga brings an authentic, handmade version to US shores for the first time.

Yebiga debuted in 2019 thanks to Bill Gould, bassist and founding member of the rock group Faith No More. He bonded with the spirit through his extensive travel throughout the Balkans, and, unable to find the “good stuff” when back in the U.S., Bill decided to go to the source. If you are one of the 1.2 million Americans of Balkan origin or have visited the region, you know exactly what this means.

## PROCESS

- Fruits are hyperlocal and native to Sumadija, a region in Serbia famous for its plums.
- Orchards lie on a rural farm where rakija has been distilled for over a century.
- There are absolutely no added ingredients, just plums and water.
- Water comes directly from the mountain.
- All rakija is double distilled in wood fired, copper pot stills.
- Entire process is faithful to a tradition that goes back centuries.

## BELA

A clear, un-oaked Kosher sljivovica made from a 50/50 blend of Čačanska Rodna and Čačanska Lepotica plums. Reminiscent of a good slivovitz from the more Northern neighbors like Hungary or the Czech Republic. It is floral, dry and an excellent sipper, while providing countless possibilities in the realm of cocktails. A wonderful aperitif, or digestif.

TASTING NOTES: rich, floral aromas, clean, long fruit filled finish.

ABV: 40%

REGION: Kraljevo, Serbia

FERMENTATION: 100% plum

DISTILLATION: 2x

AGING: 6 months

SIZE: 750ml

UPC CODE: 8606106217278

DIMENSIONS: 6 bottles/case

SRP: \$29.99

## PRVA

Distilled from a single domestic plum (Čačanska Rodna), barrel aged for a minimum of 18 months in local Serbian oak. The wood influence introduces a golden hue, with delicate notes, vanilla, honey, and blackcurrant. Excellent with charcuterie, cheeses, cigars or a good book! Limited availability.

TASTING NOTES: Pine notes with floral aromas, spicy with light body, long finish with hint of citrus.

ABV: 43%

REGION: Kraljevo, Serbia

FERMENTATION: 100% plum

DISTILLATION: 2x

AGING: 18 months in Serbian oak

SIZE: 750ml

UPC CODE: 8606106217261

DIMENSIONS: 6 bottles/case

SRP: \$42.99

## GENERAL INQUIRIES

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Go to [www.yebiga.com](http://www.yebiga.com) in order to learn more about rakija in general, our Yebiga rakija, and some stellar cocktail propositions!

