



OUZO VANTANA AENAON

Tzoudas George and Panagiotis Co - Vantana, Achaia, Greece

eCommerce # 49257 | 38.0 % alc./vol. | 700mL | \$31.20

Ouzo was one of the first products developed by Panagiotis Vantanas back in 1904. Soft, mild and pleasant. The anise aroma and its cool and fine flavour dominate.

Distillery:

The Vantana Distillery was founded in 1904 by Panagiotis Vantanas in the Markato area of Patras. In 2000, the distillery expands; the new facilities are opened in Platanovrisi, Patras, Achaia, known for its crystal-clear water, which springs from the Erymanthos mountain range. Now operating in a modern distillation - production - bottling facility, Vantana distillery continues to combine the traditional method of manufacturing alcoholic beverages via extraction or distillation, with the latest technology.

Production:

The recipe includes herbs and seeds such as anise, fennel, star anise and mastic etc. The soft and crystal clear water from the springs of the Erymanthos Mountains is an important ingredient. In handmade copper stills - distilleries, built-in with a special heat flow surrounding them, which makes them ideal for traditional distillation. During the distillation process, the initial and last part of the distillation are discarded and only the central part, the "heart" is kept. Each distillation distilled is carried out in a slow process and lasts for several hours. The distillate is diluted down to the desired alcohol by volume and filtered. Maturation for 6 months prior to bottling.

Serving suggestion and food pairing: For a more traditional touch, to slowly discover its primary aromas, enjoy with water or ice or even neat. It is an excellent accompaniment to seafood dishes, like shrimps, octopus, calamari, sardines, as well as larger fish. It is also perfect with various Greek cheeses such as feta, kefalotyri, ladotiri, graviera and of course with appetizers like olives, tomato, saganaki, dako rusks, gigantes bean stew, fava, and several other dishes. It can also be used for flavouring dishes and sauces. Can be the basis for imaginative cocktails with lime, orange, lemon, basil as well as blending with coffee.



World Spirits Trophy'23

Frankfurt International Trophy'21

IWSC'20

Olymp Awards'17

Gold

Gold

91p Silver

Silver