



OUZO VANTANA 100% DISTILLED

Tzoudas George and Panagiotis Co - Vantana, Achaia, Greece

eCommerce # 49260 | 40.0 % alc./vol. | 700mL | \$35.50

Ouzo was one of the first products developed by Panagiotis Vantanos back in 1904. Sophisticated and delicate with an enthusiastic aroma, velvet pallet and a wonderful finish.

Distillery:

The Vantana Distillery was founded in 1904 by Panagiotis Vantanos 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 15 fruits, nuts, herbs and seeds such as anise, fennel, coriander, star anise, mastic, salt, cinnamon, nutmeg etc. After harvest, anise and fennel are dried, sieved and placed in special sacks. 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 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. The soft and crystal-clear water from the springs of the Erymanthos Mountains is an important ingredient. Maturation for 12 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 ideally accompanied with shellfish, prawns, octopus, hard roe, mussels, seafood pasta, red mullet, sea bass, sea bream, snapper and many other fish. It is also excellently combined with various Greek cheeses such as feta, mizithra, halloumi, arseniko, graviera, ladotyri and of course with rich salads in various combinations. Also enjoyed as a long drink, with the discreet addition of fresh ingredients such as spearmint, mint, basil, cucumber, orange, lemon.



World Spirits Competition'22

Gold

Great Taste Awards'20

Gold

Olymp Awards'19

Gold