



THE DIVERSITY OF GREEK SPIRITS



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A little history



- ❧ 14th century the first distillate in Greece is created by a group of Greek monks on Mount Athos
- ❧ One version was flavoured with anise, so the first ouzo was created
- ❧ First ouzo distillery was founded in Tyrnavos in 1856 by Nikolaos Katsaros

The past



- ❖ Traditional uncontrolled distillations in villages all over the country (bulk)
- ❖ Ouzo and tsipouro used to be the main everyday beverage in most of the houses, tavernas and kafenia
- ❖ It was considered the drink of the people, poor and rich

Raw material



- ❖ Grape marc (tsipouro and tsikoudia)
- ❖ Seeds, herbs, anise (ouzo)
- ❖ Wine, herbs, flowers (Metaxa)
- ❖ Whole grape (apostagma stafylis)
- ❖ Masticha (resin from mastic tree)
- ❖ Cinnamon, clove, nutmeg (Tentura)
- ❖ Leaves of citron tree (Kitro of Naxos)
- ❖ Kumkuat fruit(Koum Kouat)

Types of distillations



❖ Traditional or more modern versions of
pot still distillations

Tsipouro



- ❖ Grape marc distillation
- ❖ Factors such as the grape variety, the composition of the vineyard's soil, its altitude and orientation, the particular year, the cultivation practices, the year of vintage, etc have a crucial role to play in terms of the end-product.
- ❖ Distiller's skills are very important
- ❖ Aged version are matured in oak
- ❖ Anise versions are distilled with the presence of anise and fennel

Tsipouro / Tsikoudia PGIs



- ❧ Tsipouro of Thessaly
- ❧ Tsipouro of Macedonia
- ❧ Tsipouro of Tyrnavos
- ❧ Tsikoudia of Crete

Aged tsipouro



- ❖ High quality spirits aged in oak for a few years
- ❖ Served as a digestive drink
- ❖ Paired with desserts and cigars

Tsipouro with anise



❖ Distillation process takes place with anise seeds present

Ouzo



- ❖ Distilled Anis
- ❖ Anise (*Pimpinella anisum*), fennel (*Foeniculum vulgare* Miller), star anise, mastic, cinnamon, clove, coriander, angelica root, linden blossom, cardamom, mint
- ❖ Traditional handmade copper stills
- ❖ Other varying parameters consist in the distillation fractions used, extraction prior to distillation, the distillation speed, the size of the still

Ouzo



- ❖ Plomari of Lesvos is considered the birth land of Ouzo
- ❖ Around 300 producers all over the country

Ouzo PGIs



¤ Mytilene

¤ Plomari

¤ Kalamata

¤ Thraki

¤ Macedonia

Code of pleasure



- ❖ Food
- ❖ Share
- ❖ Socialise
- ❖ Enjoy

Ceremony



- ❖ Ouzo served in room temperature, first serve water and then serve the ice
- ❖ Tsipouro should be served cool at around 7 degrees
- ❖ Aged tsipouro at 16-17 degrees

Metaxa



- ❖ The most well-known Greek spirit
- ❖ Founded in Piraeus in 1888 by Spyros Metaxas and soon won a reputation not merely confined to the elite of Athens, but established worldwide.
- ❖ Nowadays, METAXA is exported to more than 50 countries and ranks among the fifty 50 most popular spirit drinks worldwide.

Metaxa



- ❖ One of the most treasured secrets of METAXA consists in its unique production process, one that has no equal and still lives on, carried out in the exact same traditional way.
- ❖ Wine distillate ages in Limousin Oak casks for a number of years.

Metaxa



As soon as the maturation time lapses, the aged distillates are mixed with Muscat wine from Samos and Limnos, treated soft water and a secret recipe of herbal extracts, only to return to the oak casks and the cellars to age further and mature. The duration of this stage depends on the type of Metaxa to be produced and offers its unique characteristics and subtle, unparalleled taste.

Liqueurs



- ❖ Masticha of Chios
- ❖ Tentura (Patras)
- ❖ Kitro of Naxos
- ❖ Koum Kouat of Corfu

The future



Comparison



- ❖ Tsiptouro (Grappa, Bagaceira, Orujo, Marc, Pisco, Zivania)
- ❖ Aged Tsiptouro (Aged grappa, aged Marc)
- ❖ Apostagma Stafylis (Eau de vie)
- ❖ Ouzo (turkish raki, pastis, absinth)
- ❖ Metaxa (Cognac)

For more info



www.seaop.gr