

Idoniko Ouzo

When we decided to create Idoniko Ouzo, we weren't just looking to add another label to this very extensive category. Our intention was to offer to the consumers an exceptional experience, a high quality ouzo with its own identifiable character.

Tasting Notes



Crystal clear turning milky with the addition of water.



Elegant aromatic presence with the anise in the lead and the discreet appearance of mastic, citrus, mint and spices.



The elegant mouth is the main characteristic. Gentle at first and balanced without missing on intensity. Great, spicy finish.

Food pairing

Try it with anything as long as it is served in small plates like all great mezethes.

Other Information

We chose the slowest and more costly production process, with 100% distillation in traditional copper alembics. So contrary to the norm where only 20% of the alcohol is distilled with the aromatics for Idoniko Ouzo all the alcohol has gone through the alembic. Naturally, with a carefully selected blend of seeds, herbs and other aromatics.

