

With Anise

Idoniko Tsipouro

The famous Macedonian anise complements Idoniko Tsipouro with its fine aroma. Rectificational distillation ensures the high degree of purity in the final spirit.

Tasting Notes



Clear that becomes lightly milky with the addition of water in the glass.



The aromas of the anise dominates on a discreet fruity background.



Soft and gentle, with a persistent, spicy finish.

Food pairing

Even though tsipouro is considered the drink of “freedom” that doesn’t obey many rules, one could say that the one with anise is connected more with the traditions of Northern Greece. Enjoy with either meat or sea food mezethes. Serve with cold water and ice.

Other Information

The raw material for the distillation, the grape skins, come exclusively from the grapes of our privately owned vineyards.

