



TSILILI

Tsipouro of Thessaly

Classification: Tsipouro with Geographical Indication

Thessaly

Country of origin: Greece

Grape variety: 85% Muscat of Hamburg ,15% Roditis.

Alcohol content: 41% vol.

Distillation and aging process

The distillation of freshly fermented grape marc is a discontinuous (batch) process and takes place in small copper-stainless steel pot-stills.

After distillation, the heart of the distillate is diluted with purified water and it ages in stainless steel tanks for at least 3 months to mellow down.



Tasting notes:

- **Color:** bright water-white
- **Nose:** intense fruity aromas of bergamot, lemon and pear, floral notes of roses and herbal hints of mint.
- **Palate:** smooth and aromatic with soft alcohol and a long minty finish.

Pairings: Enjoy it neat with finger food and Greek meze or mixed in inspired cocktails.

Serving temperature:6-12°C

Silver Medal IWSC 2015

Silver Medal IWSC 2013

Gold Medal Concours Mondial de Bruxelles 2011

Producer: TSILILIS K.S.A. is a Winery-Distillery founded in 1989 and situated at Meteora, Trikala in Thessaly (Central Greece), possessing a 25 hectare organically cultivated vineyard around Meteora Rocks and the prehistoric Cave of Theopetra, in the Meteora PGI appellation. Among our products there are still and sparkling wines as well as grape distillates.