



Tsipouro

Pomace: Pomace is proportionally derived from the grapes used in the production of the Katogi Averoff wine series, namely 40% Katogi Averoff Red, 40% Katogi Averoff White, 20% Katogi Averoff Rose.

Production: The production process starts with the fermentation of the pomace in stainless steel tanks. After the ethanol fermentation has been completed, the pomace is maintained at a low temperature in an inert atmosphere, in refrigerated stainless steel tanks, using nitrogen, thus avoiding the growth of undesirable micro-organisms. Fermented pomace is briefly transferred for distillation to copper stills with fractional columns, separating the head, heart and tail fractions. Finally, the distillate is diluted with ultrapure water by reverse osmosis to ensure that it is free of chlorine, salts and heavy metals.

Characteristics: Clear, with a pure, distinctive aroma and a delicate, soft taste.

Paired with: Various sorts of mezze from around Greece, such as cured and vinegared seafood and spicy sausages.