

AGIONERI TSILILIS

VINEYARDS

Entirely sustainable and certified organic vineyards at an altitude of 250m in the uplands of Theopetra and the surrounding area of Meteora.

SOIL

Sandy clay with limestone.

CLIMATE

The mesoclimate of the region is continental, with rainy cold winters and sunny, hot and dry summers. The high diurnal temperature range during spring and summer allows intense and complex flavors to develop and slow maturation retaining high levels of acidity.

VINIFICATION

Distilled in the viticulture zone of Meteora. Aged in oak barrels for an average of 12 months.

SERVING SUGGESTIONS

Pairs well with strong flavors, finger food, Greek meze.



TASTING CHARACTERISTICS:

Nose of kumquat, eucalyptus, nutmeg, cloves, cinnamon

Hints of honey and tobacco

Velvety and balanced mouth feel of medium intensity



TYPE :
TSIPOURO
(POMACE BRANDY)

VARIETY :
MOSCHATO
RODITIS

PRODUCER :
TSILILIS

ALCOHOLIC VOLUME [%]: 40%

SERVING TEMP :
06-12C

BOTTLE SIZE :
500ml

TSILILIS

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