

TSIKOUDIA KRETARAKI



KRETARAKI
CRETAN TSIKLOUDIA

TYPE :
POMACE BRANDY

VARIETY :
50% SOULTANI
25% LIATIKO
25% GRENACHE ROUGE

PRODUCER :
KRETARAKI

ALCOHOLIC VOLUME [%]: 40%

DISTILLERY

Located in Heraklion, Crete's largest city, Stamataki Brothers Distillery is the islands most well known distiller of the Cretan spirit known locally as Tsikoudia.

ABOUT

Kretaraki Tsikoudia is a grape distillate made from a blend of Cretan grape varieties.

PRODUCTION METHOD

After harvest, the grapes are de-stemmed and gently pressed. Fermentation then takes place in chilled stainless steel tanks. Once fermentation is complete, the skins of the fermented grapes are sent to copper pot stills where distillation begins. The heads and the tails are separated from the "heart" of the distillate and are discarded. By the end of the process, the alcohol content of the heart is in the range of 60-65% ABV. The distillate is then left to stabilize for two months in stainless steel tanks. Once stabilization is complete, the distillate is chilled to -12C for two further weeks before being filtered through paper, and mixed with distilled water.

SERVING SUGGESTIONS

Best served chilled straight up.

KRETARAKI / DS DISTILLERY

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