

OUZO OF MITILINI

EVA DISTILLERY



TYPE :
ANISE LIQUOR

PRODUCER :
EVA DISTILLERY

ALCOHOLIC VOLUME [%]: 40

BOTTLE SIZE :
750ml

EVA DISTILLERY

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ABOUT

Smooth, traditional and light, with distillate from copper stills. This secret recipe contains the finest anise sourced from Lisvori in Lesvos, along with a multitude of aromatic seeds from the Aeolian landscape that lend to the unique flavour of this authentic, timeless Greek classic.

HISTORY

EVA distillery was founded in 1995, in Mytilene, by the Patrikopoulos brothers. The development of the company is based on the family's love and experience in the food and beverage industry, whose history begins in Pergamon, Asia Minor, with oriental recipes, flavours and raw materials. Today, the third generation continues dynamically, delicately balancing tradition and modern technology.

LISVORI ANISE

Known as the world's finest and most sought after, the aniseed in Ouzo of Mitilini is cultivated in the Lesvos village of Lisvori. EVA works closely with local farmer Nikos Thermiotis and monitors every aspect of the growing process, from ploughing and sowing to harvesting.

SERVING SUGGESTIONS

Serve Ouzo of Mitilini with cold water (50-50) in a small glass and add ice cubes for the traditional Greek experience. Goes fantastically with small bites, sharp and appetizer flavors, or "Meze". An "Ouzo-meze" may consist of seafood dishes such as grilled octopus, salted fish such as sardines, lakerda or kolios along with fresh salads, fava beans, grilled cheeses and olives.



CHARACTERISTICS:

Aromatic, soft, smooth and light

Distinctive anise flavor

Unique recipe

