

OUZO TIRNAVOU KATSAROS



TYPE :
ANISE LIQUOR

CATEGORY :
P.G.I. TIRNAVOS

PRODUCER :
KATSAROS DISTILLERY

ALCOHOLIC VOLUME [%]: 40

BOTTLE SIZE :
750ml

SERVING TEMP : 10C
(WITH COLD WATER + ICE)

KATSAROS NIKOLAOS

TIRNAVOS DISTILLERY
7TH KM TIRNAVOS - LARISSA
TIRNAVOS, GREECE
T. +30 2410 831420
INFO@OUZOTIRNAVOU.GR

WWW.KATSAROSDISTILLERY.GR

ABOUT

A unique blend of 14 hand picked fragrant seeds and herbs come together seamlessly to create an aromatic and intense, energetic and award winning classic Greek Ouzo.

DISTILLATION

The 1,000 liter copper boiler is filled with grain alcohol, fresh water and 14 carefully selected fragrant seeds and herbs. These include nutmeg, cinnamon, chamomile and of course, anise. These ingredients are then distilled. During the distillation the first and final parts are removed, and the “heart” is kept and then diluted with the addition of water, alcohol and sugar. This final product is then filtered and placed in stainless steel tanks for approximately 2 weeks in order for the mixture to fully assimilate. The ouzo is then filtered once more before being bottled.

SERVING SUGGESTIONS

Serve Ouzo Tirnavos Katsaros 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. Enjoy on a hot, sunny, late afternoon or early evening happy hour.



CHARACTERISTICS:

Rich, natural taste

Unique blend of 14 fragrant seeds and herbs with aromas of anise, cinnamon and coriander

