

# SAMOS OUZO GIOKARINI GIOKARINI



*Γιοκαρίνη*

TYPE :  
ANISE LIQUOR

PRODUCER :  
GIOKARINI DISTILLERY

ALCOHOLIC VOLUME [%]: 40

BOTTLE SIZE :  
750ml

TEMPERATURE :  
08-16C

---

GIOKARINI DISTILLERY

4 ALEX. PASCHALI,  
83100, SAMOS, GREECE  
T. +30 2273 027288  
INFO@GIOKARINIS.GR

WWW.GIOKARINIS.GR

## ABOUT

Dry and distinctive, with the unique aroma and flavor of anise in combination with a rich bouquet of hand picked aromatic herbs and seeds to awaken the senses.

---

## HISTORY

It was over 100 years ago in 1910 when Eleni Giokarini established the very first distillery in Samos, Greece. The so-called “Widow’s ouzo” has been enchanting and charming the senses of all who have encountered it since. Giokarini ouzo has been produced in the same traditional manner for four generations. The distinctiveness of its recipe comes from the careful selection of pure, aromatic plants, herbs and seeds from the local Samian land. Distillate is of the highest purity and boiled in copper stills then mixed with the crystal clear, fresh Samos water.

---

## SERVING SUGGESTIONS

Serve Ouzo Giokarini 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:

Dry and distinctive flavor

Unique blend of anise and aromatic herbs and seeds

Refreshes and awakens the senses

