



TSILILI

Tsipouroof Thessaly

Classification: Tsipouro with Geographical Indication
Thessaly

Country of origin: Greece

Grape variety: 85% Muscat of Hamburg ,15% Roditis (Greek aromatic white grape variety).

Alcoholcontent: 41% vol.

Vinification:

1. Hand harvest, destemming and crushing of grapes.
2. Pneumatic pressing and separation of free-run juice from grape marc.
3. Alcoholic fermentation of grape marc in stainless steel tanks.



Distillation process

The distillation of grape marc is a discontinuous process and takes place in small copper-stainless steel pot stills with fractional column. Grape marc goes through a 9-times distillation where only heart is kept.

After distillation the heart of the distillate is diluted with pure water to reach 41%vol.

Tasting notes:

- **Color:** bright water-white
- **Nose:**intense fruity aromas of bergamot, lemon and pear, floral notes of roses and herbal hints of mint.
- **Palate:** smooth and aromatic with soft alcohol and a long minty finish.

Pairings: Enjoy it neat with finger food and Greek meze or mixed in inspired cocktails.

Serving temperature:6-12°C

Producer:TSILILIS K.S.A. is a Winery-Distillery founded in 1989 and situated at Meteora, Trikala in Thessaly (Central Greece), possessing a 25 hectares organically cultivated vineyard of around Meteora Rocks and the prehistoric Cave of Theopetra, in the Meteora PGI appellation. Among our products there are still and sparkling wines as well as grape distillates.