

Ouzo of Plomari

#1 Ouzo in Greece | #2 Ouzo Worldwide



OUZO
of
plomari
Isidoros Arvanitis

WHAT IS OUZO?

Ouzo is a **potent, clear, anise-flavored spirit** that is **made exclusively in Greece**.

THE SPIRIT OF GREECE

Ouzo is the **national drink of Greece** – a symbol of culture and hospitality – with Protected Geographical Indication (PGI) status.

THE HEART OF THE AEGEAN

Ouzo was first made in Plomari, a seaside town on the island of Lesbos, where the **crystal-clear Aegean Sea meets fields of fragrant anise**.

A PROUD GREEK LEGACY

Established in 1894 by Isidoros Arvanitis, Ouzo of Plomari remains a **family-owned business** – led since 1994 by the Kaloyiannis family, who represent 5 generations of spirits distillers.

INNOVATION MEETS TRADITION

- **18 copper stills**
- Over 32 million bottles produced annually – exported to over 50 countries worldwide



DISTILLATION PROCESS

Ouzo of Plomari undergoes a **double distillation process** that **lasts 18 hours** – ensuring a smooth and complex flavor.

- **First Distillation:** water + pure grain alcohol + anise seeds
- **Second Distillation:** water + distillate #1 + anise seeds

OVER 15 PREMIUM BOTANICALS

- **Water** from the Sedountas River springs in Plomari
- **Organic aniseed** from family-owned fields Lisvori, Lesbos
- **Spices from Evoia** – star anise, green cardamom, cinnamon, nutmeg, and fennel
- **Salt** from Kalloni, Lesbos
- **Essential oils** from chios mastic gum

TASTING NOTES

- **Sight:** clear, crystalline, brilliantly transparent
- **Aromas:** fresh and intense, with vibrant anise, fennel, mint, mastic and eucalyptus
- **Flavors:** semi-sweet and well-balanced, with full body and intense flavors of anise, fennel and eucalyptus.

After Dilution: 1oz Ouzo of Plomari + 2oz water + 2 ice cubes

- **Sight:** rich, milky emulsion with subtle gray hues
- **Aromas:** intensely aromatic, with distinctive anise notes.
- **Flavors:** smooth and well-rounded, with a warm alcohol sensation and long, lingering finish.



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A PROUD GREEK LEGACY

Ouzo of Plomari was established in 1894 - and is still family-owned and operated today.



ARTISINAL DISTILLATION, PREMIUM BOTANICALS

Ouzo of Plomari is crafted using over 15 botanicals - including organic aniseed, star anise, cardamom, cinnamon, nutmeg and fennel - and undergoes a double distillation process that lasts 18 hours - ensuring a smooth and complex flavor.



VERSATILE COCKTAILS

Whether enjoyed as an aperitif or in a craft cocktail, mixologists are increasingly working with ouzo for its bold anise flavor to create intriguing variations of modern drinks like Ouzo Lemonade and Ouzo Fizz.

Classic Cocktails



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TRADITIONAL OUZO SERVICE



- 1oz Ouzo of Plomari
- 2oz water
- 2 ice cubes

PLOMARI LEMONADE



- 2oz Ouzo of Plomari
- 1oz fresh lemon juice
- 0.5oz simple syrup
- 4-5 fresh mint leaves
- Splash of club soda
- Ice cubes
- Garnish-lemon wheel or mint

PLOMARI FIZZ



- 2oz Ouzo of Plomari
- 1oz fresh lemon juice
- 1oz thyme simple syrup
- 2 dashes Watkins bitters
- 1 cucumber slice
- 3-4 basil leaves
- Splash of club soda
- Garnish-fresh thyme