

Verino Tsipouro



Verino Distillery was founded in Argos in 1978 by Babis Spiliopoulos and is currently run by him and his son, Thanos Spiliopoulos. It produces high-quality tsipouro, varietal tsipouro, barrel-aged tsipouro, as well as an interesting range of liqueurs. The exceptional tsipouro quality is primarily due to the fine raw materials (grapes from top local wine producers – mainly Domaine Skouras), as well as to the art of traditional distillation, using two 1,300 litre copper pot stills.

TSIPOURO is not produced in any other part of the world except Greece. It is a strong distilled spirit containing approximately 36% alcohol per volume and is produced from the must-residue of the winepress. The distillation process lasts for about three hours, during which the product is tasted for its alcohol content, and controlled by increasing or decreasing the heat. Finally, the distillation stops just when the acquired Tsipouro has the desired taste.

Depending on the time of year, tsipouro is used either as refreshment or as a hot beverage, and depending on the time of day, it replaces the drinking of coffee or wine. Tsipouro and tsikoudia, like all alcoholic beverages in Greece, are generally consumed at social gatherings.

The best way to enjoy tsipouro is straight from the freezer. Some people prefer to either dilute with water or add ice. It is usually served in shot glasses with meze (a small side dish) such as nuts, dried fruit, raisins, cheese, olives, seafood, meat, halva, or paximadi (rusk).

The name Tsipouro is used throughout the country, except for Crete, where the same spirit with a stronger flavor is known as "Tsikoudia". In some areas of Greece, the Oriental name "Raki" is also used.