

VANTANA DISTILLERY – PROFILE

Vantana distillery was founded in 1904 by Panagioti Vantana.

The tradition and love for distillation – spirit making, continued till nowadays passing to the third generation of the family, to the grandsons of Panagioti Vantana, George and Panagiotis Tzoudas.

Now working in a modern unit of production – distillation – bottling, fulfilling the building and mechanical norm standards and following the rules and instructions of E.U. in the drink sector, the distillery proceeds having the high quality as a main philosophy.

Vantana distillery is exporting its products and participating in international fairs such as ANUGA-Koln and PROWEIN-Dusseldorf in Germany, SIAL-Paris in France, FOOD EXPO in Athens Greece and DETROP in Thessaloniki Greece.

The main products are:

- OUZO VANTANA 100% DISTILLED (Greek Alcoholic spirit Anise Taste)
 - OUZO VANTANA AENAON (Greek Alcoholic spirit Anise Taste)
- OUZO VANTANA MAVROMMATI (Greek Alcoholic spirit Anise Taste)

TENTOURA VANTANA OF PATRAS 1950 ESPECIAL

(Greek liqueur, produced by maceration of cinnamon, clove and addition of Mavrodaphne of Patras red sweet wine - Protected Geographical Indication, Patras Peloponnese Greece)

TENTOURA VANTANA OF PATRAS CLASSIC

(Greek liqueur, produced by maceration of cinnamon, clove and addition of Mavrodaphne of Patras red sweet wine - Protected Geographical Indication, Patras Peloponnese Greece)

- MASTIC VANTANA (Greek Liqueur with Mastic gum of Chios island)
 - LIQUEURS VANTANA (Various tastes)

AUTHENTIC VANTANA

(Alcoholic spirit drink - Type Brandy - produced with wine distillates and Muscat of Patras white sweet wine)

- TSIPOURO VANTANA (Greek Grape Marc Spirit, without anise)
 - MAVRODAPHNE OF PATRAS VANTANA

(Protected Designation of Origin Patras Peloponnese Greece, red sweet wine)

MUSCAT OF PATRAS VANTANA

(Protected Designation of Origin Patras Peloponnese Greece, white sweet wine)

The company applies Quality Management System ISO 22000 and HACCP. Vantana products have been awarded with Gold or Silver medals of quality.

VANTANA DISTILLERY TZOUDAS G. & P. O.F.

14th km PATRAS - TRIPOLIS Rd FEGGIA PLATANOVRISIS HALANDRITSAS 250 08 PATRAS, ACHAIA, GREECE

ΒΑΝΤΑΝΑ ΠΟΤΟΠΟΙΙΆ - ΑΠΟΣΤΑΓΜΑΤΟΠΟΙΙΆ ΤΖΟΥΔΑΣ Γ. & Π. Ο.Ε.

14° χλμ. ΠΑΤΡΩΝ-ΤΡΙΠΟΛΕΩΣ ΦΕΓΓΙΑ ΠΛΑΤΑΝΟΒΡΥΣΗΣ ΧΑΛΑΝΔΡΙΤΣΑΣ 25008 ΠΑΤΡΑ

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PURE PERFECTION



GOLD OLYMP AWARD 2019

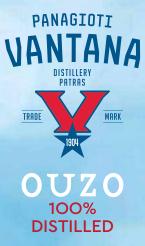


GREAT TASTE AWARD 2020



GOLD WORLD SPIRITS
AWARD 2022







ALCOHOL 40% vol

700 mL

200 mL

50 mL

OUZO VANTANA 100% DISTILLED

Ouzo 100% distilled was one of the first products developed by Panagiotis Vantanas back in 1904, when he opened his distillery in Patras. High quality distillate, from slow, patient distillation of 15 seeds and herbs, such as anise, fennel, mastic, coriander and more. Sophisticated and delicate ouzo with an enthusiastic aroma, velvet pallet and a wonderful finish. It is best enjoyed with water or ice or even neat, for those who prefer a more traditional touch, wishing to slowly discover its primary aromas. Perfect for a sunny moment, with good friends and yummy meze dishes. It pairs perfectly with seafood dishes and various flavour combinations.











EXPLORING THE DELIGHT







SILVER IWSC AWARD 2020



GOLD FRANKFURT AWARD 2021



SILVER LYON AWARD 2023



GOLD WORLD SPIRITS AWARD 2023



ALCOHOL 38% vol 1 Lt 700 mL 500 mL 350 mL 200 mL 100 mL 50 mL

OUZO VANTANA AENAON

Ouzo Aenaon was one of the first products developed by Panagiotis Vantanas back in 1904, when he opened his distillery in Patras.

Unique distillate of anise, fennel, mastic and other seeds and herbs.

A soft, easy to drink and pleasant ouzo, with a wonderful aroma and fresh and refined flavour. Enjoy with water or ice or even neat, for those who prefer a more traditional touch.

It loves the sun, good friends and yummy meze dishes. It pairs well with all kinds of seafood and many Mediterranean cuisine dishes.











FOR OUR OWN MOMENTS



GOLD OLYMP AWARD 2020



GOLD MEDITERRANEAN TASTE AWARD 2024



ALCOHOL 40% vol

700 mL

200 mL

OUZO VANTANA MAVROMMATI

Paris Mavrommatis was an experienced distiller in Patras, who produced ouzo by distilling aromatic seeds and herbs, predominantly anise, fennel and mastic.

Vantana distillery to this day, continue producing this very recipe. The Pari Mavrommati ouzo, with its rich flavour and unique aroma will excite the connoisseurs of ouzo. It can be enjoyed neat, but it is best served with cold water and added ice. It mainly accompanies traditional meze dishes with strong and sharp flavours.







GREAT IS IN YOUR GLASS





SILVER LSC AWARD 2021



SILVER FRANKFURT AWARD 2022



GOLD MEDITERRANEAN TASTE AWARD 2024



ALCOHOL 40% vol

700 mL

500 mL

350 mL

200 mL

100 mL

50 mL

TSIPOURO VANTANA

WITHOUT ANISE

Inextricably linked to the Vantana Tzoudas Family that have been safeguarding the purity of its recipe and taste.

Vantana Tsipouro is produced from grapes of Greek aromatic varieties, grown on selected vineyards.

It's crystal clear in appearance. It is delicate on the nose with intense fruity aromas and floral notes, a complex bouquet and palette of aromas. In the mouth, it is sophisticated and velvety, softly alcoholic with a long finish. Richness and finesse form a whole with exceptional length.

Enjoy it neat, preferably cold, or on the rocks.

Paired with spicy dishes, meat, cheese, seafood and many

Mediterranean cuisine dishes.









TASTE THE MEDITERRANEAN EXCITEMENT



GOLD IWSC AWARD 2020



98PTS IWSC AWARD 2020



GOLD MTA LONDON AWARD 2023



ALCOHOL 22% vol

700 mL

200 mL

50 mL

MASTIC VANTANA

VANTANA distillery, driven by the tradition and know-how of three generations, produces the VANTANA MASTIC liqueur, keeping its characteristics unchanged and offering an exquisite experience of flavour.

It is an exquisite Mastic liqueur with ideal balances. Clear, aromatically elegant with floral freshness and notes of eucalyptus. Complex and rich in the palate, with a sweet and crispy long-lasting after-taste.

It is best enjoyed chilled, neat or in cocktails, as well as a digestif.











LET YOUR SENSES GUIDE YOU



GOLD OLYMP AWARD 2017



GOLD MTA LONDON AWARD 2023



PROTECTED GEOGRAPHICAL INDICATION





TENTOURA OF PATRAS 1950 ESPECIAL







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ALCOHOL 25% vol

500 mL

200 mL

TENTOURA VANTANA 1950 ESPECIAL

In 1950, Panagiotis Vantanas created the ultimate tentoura recipe, to satisfy even the most demanding palates. Using ethyl alcohol of agricultural origin, he made an extract consisting mainly of cinnamon and clove, as well as other spices, herbs and citrus fruit, adding his very own, secret touches.

He enhanced this extract with aged Mavrodaphne of Patras, a sweet red wine. This extract is left to mature in oak barrels and stainless containers, to acquire a more complex character and identity. It is a a product of protected geographical indication – PGI Patras, featuring the relevant marking on its label.

The aromas are complex and its flavour thrilling, with a long-lasting after-taste. It is best enjoyed neat and chilled or with crushed ice. It is an ideal closing to any meal, as a digestif. It can be used for various cocktails, combined with fruit juice, ideally paired with orange and offers a special note to coffee. It can be served with nuts, dried fruit, lokum, black chocolate treats, traditional doughnuts etc.















TENTOURA

OF PATRAS **CLASSIC**



VANTANA



AWAKEN THE SPIRIT









TENTOURA VANTANA CLASSIC

The classic and timeless tentoura recipe of Panagiotis Vantanas, who chose the best raw material since he started out his distillery. Created by soaking, mainly cinnamon and cloves in alcoholic solution and enhancing it with Mavrodaphne of Patras, a sweet red wine. This extract is left to mature for some time before it gets its characteristic aroma and flavour. It is a a product of protected geographical indication – PGI Patras, featuring the relevant marking on its label. The aromas are lively and its flavour enthusiastic and refreshing, with a long-lasting after-taste. It is best enjoyed neat and chilled or with crushed ice. It is an ideal closing to any meal, as a digestif. It can be used for various cocktails, combined with brandy, mastic, fruit juice, cream, ground cinnamon and coffee. It is best enjoyed as an acompaniment to fruits, nuts, lokum, chocolate desserts, doughnuts etc.











COCKTAILS AND DREAMS



LIQUEURS



CHERRY COCONUT LIMONCELLO CURACAO COFFEE TRIPLE SEC AMARETTO MINT BANANA ROSE

ALCOHOL 20% vol 700 mL

LIQUEURS VANTANA

Today, combining top quality raw materials and modern distillation techniques, VANTANA has enriched its product range with new flavours that satisfy perfectly the contemporary palate and the creative requirements of modern complex cocktails.

Flavour nuances such as the sweet, sour and acidic have been fantastically paired, with each bottle sealing its very own, unique aromas. Every VANTANA liqueur is special; it matures and is homogenised at its own time to offer ultimately stable flavour, aroma and colour.

The VANTANA liqueur range comprises: Banana, Rose, Mint, Cherry, Coffee, Coconut, Lemon – Limoncello, Amaretto, Triple Sec, Blue Curacao.

VANTANA liqueurs are also perfect in creative baking.







THE TASTE OF TRADITION





AUTHENTIC 3* VANTANA

SPIRIT DRINK

A genuinely Greek spirit, using the Panagioti Vantana family recipe from 1904. It is composed of a harmonic blend of brandy - distilled wine from Greek grape varieties aged in oak barrels, Corinth raisin distillate, Muscat of Patras, a sweet white wine of protected designation of origin, honey from mountain herbs from Helmos and Erymanthos and crystal clear water from their springs. It has an amber colour and a fruity and floral nose, with a soft and round mouth and a well-balanced and full finish. Enjoy it both neat and on the rocks, or even in cocktails. It affords complex and creative uses in gastronomy and pastry.









RUBY RED TREASURE

MAVRODAPHNE OF PATRAS VANTANA

The most famous red dessert wine of Greece which grows only in certain areas of the providence Patras in Achaia.

Great full-bodied, yet delicate dessert wine.

Distinctly ruby in colour, aromas and flavors of mature red fruits and spices, well balanced, with long aftertaste.

Served at 11–14°C, accompanying fruits and desserts.







PROTECTED DESIGNATION
OF ORIGIN

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WINE FOR ALL SEASONS

MUSCAT OF PATRAS VANTANA

Excellent dessert wine made exclusively from white Muscat variety of Patras. Characterized by its rich amber colour, it is well balanced, full-bodied, soft and flavorsome. Served chilled at 6-9°C as an excellent aperitif or served as a dessert wine, perfect compliment of cheeses, fruits and pastries.







PROTECTED DESIGNATION
OF ORIGIN

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