

PANAGIOTI
VANTANA

DISTILLERY
PATRAS



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.E.
14th km PATRAS - TRIPOLIS Rd
FEGGIA PLATANOVRSIS HALANDRITSAS
250 08 PATRAS, ACHAIA, GREECE

ΒΑΝΤΑΝΑ ΠΟΤΟΠΟΙΪΑ - ΑΠΟΣΤΑΓΜΑΤΟΠΟΙΪΑ
ΤΖΟΥΔΑΣ Γ. & Π. Ο.Ε.
14^ο χλμ. ΠΑΤΡΩΝ-ΤΡΙΠΟΛΕΩΣ
ΦΕΓΓΙΑ ΠΛΑΤΑΝΟΒΡΥΣΗΣ ΧΑΛΑΝΔΡΙΤΣΑΣ
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PANAGIOTI
VANTANA

DISTILLERY
PATRAS



OUZO
100%
DISTILLED



PURE PERFECTION



GOLD OLYMP
AWARD 2019



GREAT TASTE
AWARD 2020



GOLD WORLD SPIRITS
AWARD 2022

PANAGIOTI
VANTANA

DISTILLERY
PATRAS



OUZO
100%
DISTILLED



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.





PANAGIOTI
VANTANA

DISTILLERY
PATRAS



OUZO
AENAON

ΠΑΡΟΥ ΠΑΝΑΓΙΩΤΗ ΒΑΝΤΑΝΑ
**PANAGIOTI
VANTANA**
DISTILLERY
PATRAS
TRADE **V** MARK
OUZO
AENAON
The Finest Aperitif
of Greece

EXPLORING THE DELIGHT



SILVER OLYMP
AWARD 2017



SILVER IWSC
AWARD 2020



GOLD FRANKFURT
AWARD 2021



SILVER LYON
AWARD 2023



GOLD WORLD SPIRITS
AWARD 2023

PANAGIOTI
VANTANA
 DISTILLERY
 PATRAS
 TRADE MARK
 1904
OUZO
AENAON



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.



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PANAGIOTI
VANTANA

DISTILLERY
PATRAS



OUZO
MAVROMMATI



FOR OUR OWN MOMENTS



GOLD OLYMP
AWARD 2020

PANAGIOTI
VANTANA
 DISTILLERY
 PATRAS



OUZO
 MAVROMMATI



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.



PANAGIOTI
VANTANA

DISTILLERY
PATRAS



TSIPOURO



GREAT IS IN YOUR GLASS



SILVER OLYMP
AWARD 2017



SILVER LSC
AWARD 2021



SILVER FRANKFURT
AWARD 2022

PANAGIOTI
VANTANA
 DISTILLERY
 PATRAS
 TRADE MARK
 1904
TSIPOURO



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 Tsiouro 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.



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PANAGIOTI
VANTANA

DISTILLERY
PATRAS



MASTIC

The art of distilling
meets the precious
Mastic of Chios,
In a Mediterranean
journey of flavors
and aromas.



TASTE THE MEDITERRANEAN EXCITEMENT



**GOLD IWSC
AWARD 2020**



**98PTS IWSC
AWARD 2020**



**GOLD MTA LONDON
AWARD 2023**

PANAGIOTI
VANTANA

DISTILLERY
PATRAS



MASTIC



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.



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PANAGIOTI
VANTANA

DISTILLERY
PATRAS



TENTOURA
OF PATRAS
1950 ESPECIAL



LET YOUR SENSES GUIDE YOU



**GOLD OLYMP
AWARD 2017**



**GOLD MTA LONDON
AWARD 2023**



**PROTECTED
GEOGRAPHICAL
INDICATION**

PANAGIOTI
VANTANA
DISTILLERY
PATRAS



**TENTOURA
OF PATRAS
1950 ESPECIAL**



ALCOHOL 25% vol

500 mL

200 mL

TENTOURA VANTANA 1950 ESPECIAL

In 1950, Panagiotis Vantas 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 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.



**PROTECTED
GEOGRAPHICAL
INDICATION**



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PANAGIOTI
VANTANA

DISTILLERY
PATRAS



TENTOURA
OF PATRAS
CLASSIC



AWAKEN THE SPIRIT



GOLD OLYMP
AWARD 2017



PROTECTED
GEOGRAPHICAL
INDICATION

PANAGIOTI
VANTANA

DISTILLERY
PATRAS



TENTOURA
OF PATRAS
CLASSIC



PROTECTED GEOGRAPHICAL
INDICATION



ALCOHOL 22% vol

700 mL

200 mL

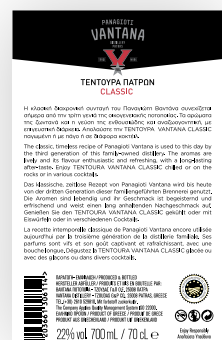
50 mL

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 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 accompaniment to fruits, nuts, lokum, chocolate desserts, doughnuts etc.



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PANAGIOTI
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DISTILLERY
PATRAS



LIQUEURS



COCKTAILS AND DREAMS

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PANAGIOTI VANTANA

DISTILLERY
PATRAS



LIQUEURS



CHERRY COCONUT LIMONCELLO CURACAO BLUE COFFEE TRIPLE SEC AMARETTO MINT BANANA ROSE

ALCOHOL 20% vol

700 mL

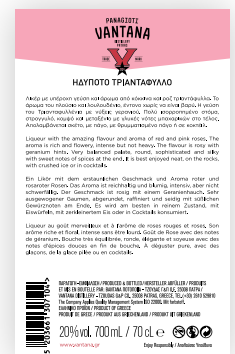
LIQUEURS VANTANA

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.



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PANAGIOTI
VANTANA

DISTILLERY
PATRAS



**AUTHENTIC
VANTANA**

SPIRIT DRINK

THE TASTE OF TRADITION



GOLD OLYMP
AWARD 2020

PANAGIOTI
VANTANA
 DISTILLERY
 PATRAS
 TRADE MARK
 1904
**AUTHENTIC
 VANTANA**
 SPIRIT DRINK



ALCOHOL 30% vol

700 mL

350 mL

200 mL

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.



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PANAGIOTI
VANTANA

DISTILLERY
PATRAS



**ΜΑΥΡΟΔΑΦΝΗ
OF PATRAS**



ALCOHOL 15% vol

750 mL

RUBY RED TREASURE

ΜΑΥΡΟΔΑΦΝΗ 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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ΠΑΝΑΓΙΩΤΙ VANTANA
DISTILLERY PATRAS

ΜΑΥΡΟΔΑΦΝΗ ΠΑΤΡΩΝ
ΠΡΟΣΤΑΣΙΟΜΕΝΗ ΟΝΟΜΑΣΙΑ ΠΡΟΕΛΕΥΣΗΣ
ΟΙΝΟΣ ΕΡΓΟΥΣ ΓΑΥΚΟΣ Π.Ο.Π.

ΜΑΥΡΟΔΑΦΝΗ OF PATRAS
PROTECTED DESIGNATION OF ORIGIN
RED SWEET WINE P.D.O.

ΜΑΥΡΟΔΑΦΝΗ OF PATRAS
PROTECTED DESIGNATION OF ORIGIN
RED SWEET WINE P.D.O.

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

ΕΛΕΓΧΟΣ ΠΡΟΕΛΕΥΣΗΣ / ΑΡΧΑΙΟΛΟΓΙΑ / ΜΕΤΕΤΕΛΕΙΕΣ ΠΑΡΑ ΠΑΝΑΓΙΑ
ΠΡΟΣΤΑΣΙΟΜΕΝΗ ΟΝΟΜΑΣΙΑ ΠΡΟΕΛΕΥΣΗΣ ΟΙΝΟΣ ΕΡΓΟΥΣ ΓΑΥΚΟΣ Π.Ο.Π. ΟΙΝΟΣ ΕΡΓΟΥΣ ΓΑΥΚΟΣ Π.Ο.Π. ΟΙΝΟΣ ΕΡΓΟΥΣ ΓΑΥΚΟΣ Π.Ο.Π. ΟΙΝΟΣ ΕΡΓΟΥΣ ΓΑΥΚΟΣ Π.Ο.Π.

15% vol. 750 mL / 75 cl e

PANAGIOTI
VANTANA

DISTILLERY
PATRAS



MUSCAT
OF PATRAS



ALCOHOL 15% vol

750 mL

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.



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OF ORIGIN

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PANAGIOTI
VANTANA

DISTILLERY
PATRAS

