

A black and white photograph of industrial distillation equipment, featuring several large vertical columns with various pipes, valves, and gauges. The background shows a tiled wall and a window.

Samos  
Distillery

*Giokarini*

Family Business  
Est<sup>ed</sup> 1910

# Ouzo Giokarini

## Company profile

It was back in 1910 when Eleni Giokarini established the first distillery in Samos. The so-called “Widow’s ouzo” is the spirit that charms the senses of those who encounter with it, for more than a century. Ouzo Giokarini is being produced with the same traditional way and craftsmanship continuously for four generations.

The distinctiveness of its recipe comes from the careful selection of pure aromatic seeds, herbs and plants of Samian land. The aromatic raw materials with distillate of high purity and the crystal fresh water of Samos blend in while boiled in traditional copper stills (alembics), producing high-grade distillate.

Today ouzo Giokarini is considered to be unique for its exceptional taste and aroma, not only in Greece but also on international level. Furthermore, the distillery operates on the production and bottling of a variety of other alcoholic beverages.

# Ouzo Giokarini

## Ouzo Samos



Maybe one of the most favorite alcoholic beverage on the island, well-seen and well-known to those who have a slight experience of Samos Island, soft, semi-sweet and mellow ouzo which represents the island globally.

Ideally matches with fresh or cooked vegetables, fried mezze (appetizers) and sea food.

Alcohol content: **40% Alc/Vol**

# Ouzo Giokarini

Ouzo Nisiotiko (Islander recipe)



Having as background the deep blue of Aegean Sea Nisiotiko is the classic ouzo of Samos Island, a soft, semi-sweet and mellow anise-based spirit, which combines the tradition of Mediterranean cuisine and the joy of great company.

Ideally matches with fresh or cooked vegetables, cured fish, fried mezze (appetizers) and sea food.

Alcohol content: **40% Alc/Vol**

# Ouzo Giokarini

## Ouzo Samiotiko



The dry ouzo with the distinctive aromas of anis combined with the rich bouquet of aromatic herbs and seeds that awakens the senses.

Ouzo of 100% distillation, created for the demanding ones and for those who seek the different.

Its strict character broadens the dainty horizon, it can be combined with smoked or cured meat and fish, as well as mature cheese and legumes (eg giant beans, chickpeas, fava beans), look for strong flavor contrasts.

Alcohol content: **42% Alc/Vol**

# Ouzo Giokarini

## Ouzo Hera



A unique blend of three different distillates which create a exceptional tasteful experience. Ouzo Hera or else “glykanisato” meaning extra aniseed always impresses!

A spirit with plethoric taste of anise, herbs and spices balance the high alcohol content, resulting to long-lasting aftertaste.

The aperitif which prepares the palate for extraordinary tasting wanderings, Try with sea food (octopus, scallops, polished shells, sea urchins).

Alcohol content: **45% Alc/Vol**



# Contact Us

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