



**MAKRYONITIS**  
**SYROS DISTILLERY**

Makryonitis Syros Distillery is a microdistillery established in 2017. It is located on Syros Island, in the Cycladic complex of the Aegean Sea, Greece.

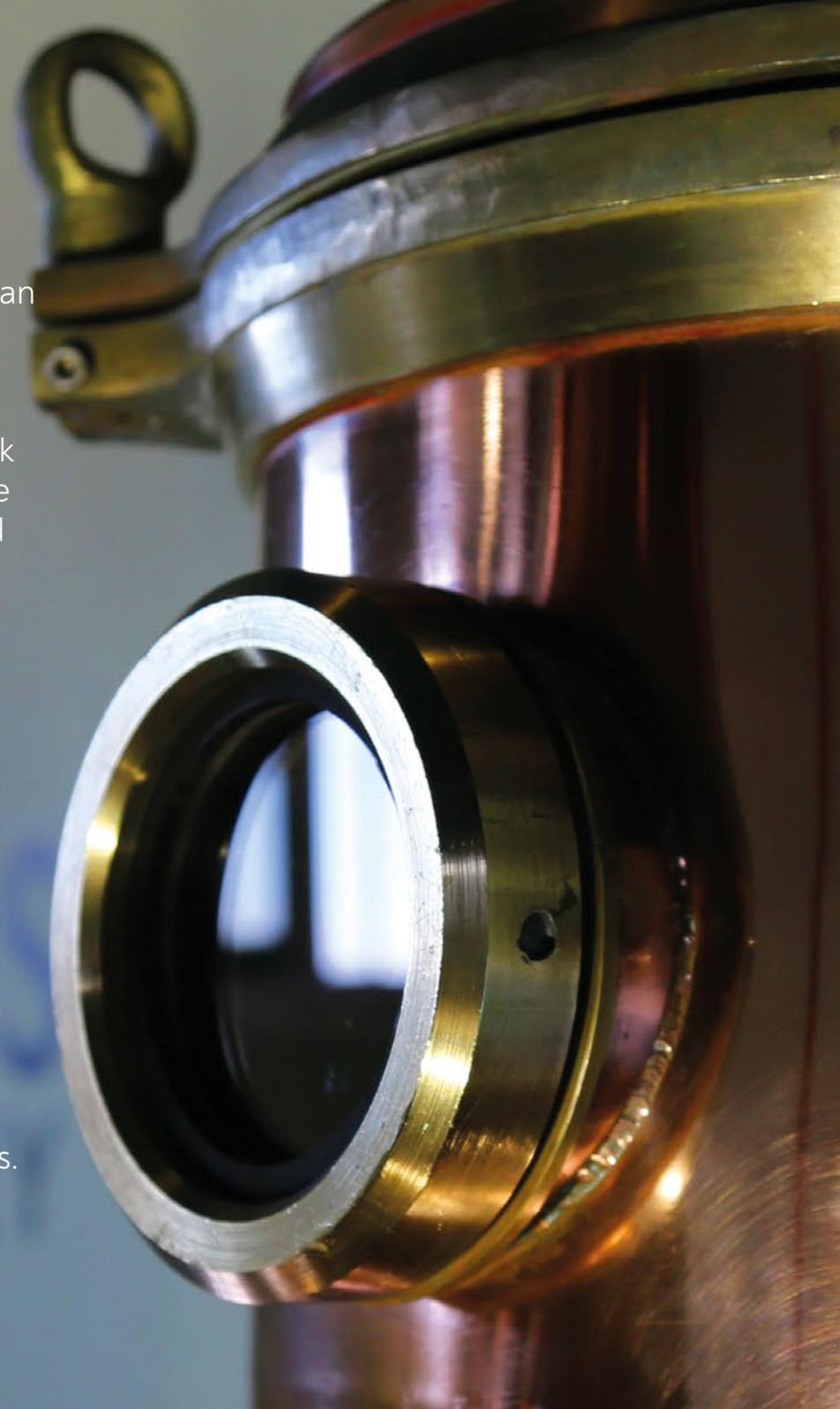
Its main activity is the distillation of grape pomace sourced exclusively from the Cycladic islands, producing tsipouro, a Greek grape pomace distillate. The pomace comes from multiple grape varieties, with the largest share from Assyrtiko, Monemvasia, and Serfitiko, grown on the sunny and windswept islands of Syros, Santorini, Tinos, Serifos and Paros.

In 2020, Makryonitis Syros Distillery became the first distillery in Greece to produce a pioneering distillate made from fresh figs, all collected on Syros Island.

An important part of the distillery's activity is the maturation of tsipouro in oak barrels, as well as the production of ouzo and liqueurs such as mastiha and carob.

Using updated technology and scientific knowledge we perform slow distillation to produce high quality alcoholic drinks that represent their Cycladic origin.

Desalinated seawater is used throughout the production process.





# CAROB LIQUEUR

Carob liqueur with carob syrup, with no added sugar. Unfiltered product, retaining all the beneficial properties of carob.

A complex flavor profile, dominated by notes of chocolate, mocha, and caramel. An excellent digestive after any meal, perfectly paired with coffee. Also, an exceptional ingredient for cocktails and pastry marking.

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|                        |                    |
|------------------------|--------------------|
| <b>Available sizes</b> | 500ml              |
| <b>Packaging</b>       | 6x500ml            |
| <b>Alcohol Content</b> | 20% alc./vol       |
| <b>Appearance</b>      | Dark brown, opaque |





# FRESH FIG SPIRIT

100 % distillate of fresh figs.

A pioneer and elegant spirit with discreet fig aroma, which is given from 100% fresh figs, Maronia, Gaitania and Loumbardika, all collected one by one by hand on August from Syros Island, Greece. Makryonitis Syros Distillery is the first distillery, who distilled and bottled fresh fig distillate. A novelty that transcends Greece.

It is an awarded product from the international competition of Thessaloniki.

|                        |   |
|------------------------|---|
| <b>Fig Varieties</b>   | Maronia, Gaitania, Loumbardika sourced from Syros, Cyclades, Greece |
| <b>Available sizes</b> | 200ml   500ml   |
| <b>Packaging</b>       | 20x200ml   6x500ml  |
| <b>Alcohol Content</b> | 38% alc./vol  |
| <b>Appearance</b>      | Clear, colourless   |





# TSIPOURO

Tsipouro Makryonitis is crafted from selected multi varietal grape pomace, predominantly from Monemvasia, Assyrtiko and Serfiotiko, sourced from small wineries across the Cycladic islands.

The pomace undergoes a slow, temperature controlled fermentation in order to preserve the grapes' primary aromas. Distillation is carried out at a deliberately slow pace, following a 12 hour distillation cycle, a crucial process that ensures precision in separating the heart of the distillate. The spirit is then matured for at least six months before bottling, achieving balance, clarity and aromatic finesse. Its aromas reflect the unique character of Cycladic land.

A multi award winning tsipouro, distinguished at the International Spirits Competition of Thessaloniki.

|                             |   |
|-----------------------------|---|
| <b>Year of distillation</b> | 2023  |
| <b>Grape Varieties</b>      | Multi varietal blend, predominantly Monemvasia, Assyrtiko, and Serfiotiko sourced from the Cyclades, Greece |
| <b>Available sizes</b>      | 50 ml   200ml   500ml   |
| <b>Packaging</b>            | 42x50ml   20x200ml   12x500ml   |
| <b>Alcohol Content</b>      | 38% alc./vol  |
| <b>Appearance</b>           | Clear, colourless   |





# OUZO

Ouzo with a rich flavour, complexity and spicy character due to selected aromatic plants and fruits.

Most prevalent are the aromas of anise, Chios mastic, fennel and citrus. A fine spirit that turns milky white when water is added, highlighting its highly aromatic and flavourful potential.

An award winning ouzo, distinguished at the International Spirits Competition of Thessaloniki.

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|                        |                               |
|------------------------|-------------------------------|
| <b>Available sizes</b> | 50 ml   200ml   500ml         |
| <b>Packaging</b>       | 42x50ml   20x200ml   12x500ml |
| <b>Alcohol Content</b> | 42% alc./vol                  |
| <b>Appearance</b>      | Clear, colourless             |





# MASTIHA LIQUEUR

Distinguished by a balanced sweetness, complexity and depth of flavour. The Chios mastic distillate (mastic oil) is produced through steam distillation of mastic resin. It is a natural product and contains an exquisite variety of aromatic and therapeutic substances. Mastic is a natural resin extracted from the trunk and branches of mastic trees (*Pistacia lentiscus*) that thrive only in southern Chios.

Based on a traditional 1930 recipe.

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|                        |                               |
|------------------------|-------------------------------|
| <b>Available sizes</b> | 50 ml   200ml   500ml         |
| <b>Packaging</b>       | 42x50ml   20x200ml   12x500ml |
| <b>Alcohol Content</b> | 20% alc./vol                  |
| <b>Appearance</b>      | Clear, colourless             |





# TSIPOURO PLANTAE

Tsipouro Plantae is crafted from select multi varietal grape pomace sourced from the Cycladic islands. Slow, temperature controlled fermentation preserves the grapes' natural aromas, while a careful 12 hour distillation ensures precision in separating the heart of the distillate. The spirit then undergoes a second distillation with local herbs and spices, inspired by traditional Cycladic recipes, revealing a refined herbal character with delicate notes of mastic and citrus. Matured for at least six months, tsipouro Plantae delivers exceptional intensity of flavor and aromas.

|                        |  |
|------------------------|--|
| <b>Grape Varieties</b> | Multi varietal blend, predominantly Monemvasia, Assyrtiko, and Serfotiko sourced from the Cyclades, Greece |
| <b>Available sizes</b> | 500ml  |
| <b>Packaging</b>       | 6x500ml  |
| <b>Alcohol Content</b> | 40% alc./vol   |
| <b>Appearance</b>      | Clear, colourless  |



# AGED TSIPOURO 19.05

## FIVE YEARS AGED IN OAK BARREL

Small scale tsi pouro aged in French oak barrels that before used for Bordeaux and Vinsanto wine maturation.

The barrels are burned internally before the insertion of the distillate.

Aging lasts from one to many years. The year of distillation as well as the duration of the aging process is cited on the label with a four digit number. The first two digits declare the year of distillation and the last two the duration of the aging process in the barrel. Every year a small quantity of different aging level distillates is being bottled, to give the chance to the consumer to prove and compare the change of the organoleptic characteristics affected by the time of aging. Its unique character is also a result of the conditions of aging that are affected from the intense climate differences during the year on the island.

Multi awarded product from the international competition of Thessaloniki.

|                             |   |
|-----------------------------|---|
| <b>Year of distillation</b> | 2019  |
| <b>Age</b>                  | 5 years   |
| <b>Grape Varieties</b>      | Multi varietal blend, predominantly Monemvasia, Assyrtiko, and Serfiotiko sourced from the Cyclades, Greece |
| <b>Available sizes</b>      | 500ml   |
| <b>Packaging</b>            | 6x500ml   |
| <b>Alcohol Content</b>      | 40% alc./vol  |
| <b>Appearance</b>           | Clear, color amber  |





# AGED TSIPOURO 20.03

## THREE YEARS AGED IN OAK BARREL

Small scale tsi pouro aged in French oak barrels that before used for Bordeaux wine maturation.

The barrels are burned internally before the insertion of the distillate.

Aging lasts from one to many years. The year of distillation as well as the duration of the aging process is cited on the label with a four digit number. The first two digits declare the year of distillation and the last two the duration of the aging process in the barrel. Every year a small quantity of different aging level distillates is being bottled, to give the chance to the consumer to prove and compare the change of the organoleptic characteristics affected by the time of aging. Its unique character is also a result of the conditions of aging that are affected from the intense climate differences during the year on the island.

Multi awarded product from the international competition of Thessaloniki.

|                             |   |
|-----------------------------|---|
| <b>Year of distillation</b> | 2020  |
| <b>Age</b>                  | 3 years   |
| <b>Grape Varieties</b>      | Multi varietal blend, predominantly Monemvasia, Assyrtiko, and Serfiotiko sourced from the Cyclades, Greece |
| <b>Available sizes</b>      | 500ml   |
| <b>Packaging</b>            | 6x500ml   |
| <b>Alcohol Content</b>      | 40% alc./vol  |
| <b>Appearance</b>           | Clear, color amber  |



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