Tsipouro



Tsipouro is distilled from the grape marcs that remain after the extraction of grape for wine production.

In order for marcs to provide a spirit, they must not be completely drained and also to have undergone a fermentation procedure, in order for residual sugar of the grape to transform to alcohol. In other words, they should be kept for several days in a container. Alternatively, they ferment themselves in their container or with the grapes that are intended for wine (floating on the surface of the containers), in order to produce wine rich in tannins. The second solution usually applies in red wine. Tsipouro can be produced from both white and red grapes. Fermentation lasts 30 days when the marcs are fermented alone, but this time is much less when they are fermented with the grapes.

The distillation of tsipouro can be considered as applied science! Besides the marcs other flavourings are used, in specific quantities and proportions, which though remain the secret of each craftsman. But also there is tsipouro with no flavourings at all, thus completely pure.
Usually, anise, fennel, etc. are used for flavour, while in Crete walnut leaves are used. Anise

makes tsipouro milder in taste and makes it blue if mixed with water. At Crete, anise is not used at all, so tsipouro (namely raki at Crete) does not turn blue at all.