



ouzo of plomari

Fine Ingredients

The unique recipe Of Ouzo of Plomari contains a multitude of seeds and herbs of Lesvos along with fennel, asteroid anise, cinnamon, nutmeg, and mastic extracts. However, since the recipe is secret, not all the ingredients can be disclosed!

In total, there are over 15 seeds and herbs in Lesvos, among which, anise is the dominant one. The anise used for the production of Ouzo of Plomari is of the highest quality. It is grown in the fields owned by the Distillery in the village Lisvori, in Lesvos, and is a certified product of organic farming. The vicinity of the land with the sea of Kalloni provides the necessary coolness, especially in periods of prolonged southern summer, when the land literally "bordering" by the sea breeze while the volcanic soil is rich in inorganic ingredients and provides ideal conditions for the growth of anise. Anise is a one-year, herbaceous plant and each year we store the best seed for sowing next year.



Once cut, it is then dried in the field and afterwards is collected, sieved and placed in special bags. The bags are stored carefully in a special room where the temperature and humidity are continuously adjustable, 12 months a year, 24 hours a day.

All the above ensure the best result.

An equally important ingredient of Ouzo of Plomari is the smooth and crystal clear water of the Sedountas river that brings a special character to ouzo and the unique salt from the famous salt-pans of Kalloni, Lesvos.