Tentoura



Tentoura is the traditional liqueur of Patras. According to tradition, its origin dates back to the 15th century, the Venetian era. The elders referred to Tentoura as "moschovolithra", which means “strong aroma” and they usually drank it after a good meal as a digestive liqueur, or during the breaks of laborious farm work, as a stimulant drink.

It is served plain or with ice and it’s made of distilled cinnamon and carnation clove. Current days, all wineries in Patras, produce Tentoura, each one with its own unique flavor.

The traditional liqueur of Patraa boasts aggressively aromas of cinnamon and clove. It has dark brown colour, which like the aroma is due to the use of extracts of different spices (cinnamon, clove, nutmeg) and other aromatic materials (leaves and fruit of sour orange, lime), depending on each variety. It is a drink that should be consumed with plenty, preferably crushed ice, in order to harness its aromas. It is usually served after dinner as a digestive, but also it is often used as a mixing material in order to flavor coffee, cakes and meals.