



CARAVEDO

PISCO

BRAND: Caravedo

CATEGORY: Pisco (Peruvian)

TYPE: Puro

The Soul & Essence of Wine

This award winning "**Puro**" style Peruvian Pisco was voted BEST IN SHOW UNAGED WHITE SPIRIT & BEST PISCO, DOUBLE GOLD MEDAL, at the San Francisco World Spirits Competition 2016 & 2017. Over forty wine & spirit professionals agreed Caravedo Puro

Torontel was better than any unaged vodka, gin, rum, tequila, etc--ANY unaged clear spirit--two years in a row. Caravedo Puro Torontel is hand-crafted at one of the oldest distilleries in the Americas, Destilería La Caravedo, Est. 1684. Single-distilled to 40%

ABV (80 proof) requiring approximately 3 kilos (7 lbs.) of torontel (torrontés) grapes to produce one 750ml bottle. Distilled from 100% fully fermented grape juice (pure wine--no pomace) and rested minimum of six months with no additives of any kind: no color, no water, no sugar, no wood flavoring. Distilled through traditional, flat-top falca stills.

COUNTRY: Peru

APELLATION: Ica

MASTER DISTILLER: Carmen Gonzales

GRAPES: Torontel



Torontel

HARVEST: February - March

ELEVATION: 1,332 Feet Above Sea Level

MICROCLIMATE: Coastal Desert

ALCOHOL BY VOLUME (ABV): 40%

TRELLIS SYSTEM: Y Open Gable

SOIL: Sandy Loam

PRESS: Free Run – First Press

FERMENTATION: Full Fermentation

using Natural Wild Yeast

DISTILLATION: Single-Distilled to Proof only in Falca Stills

RESTING: 6 months in Cubas de Guarda (Concrete Tanks) and Stainless Steel

APPEREANCE:

CLARITY: Clear/Translucent

COLOR: Colorless

PALATE:

ALCOHOL: Smooth

BODY: Medium Viscosity

FLAVOR INTENSITY: Pronounced

FLAVOR CHARACTERISTICS: Bright Characteristics of Flowers and Citrus Fruit.

FINISH: Light, Bright, Long and Refreshing.

NOSE:

CONDITION: Clean, Concise and Bright

INTENSITY: Pronounced

AROMA CHARACTERISTICS: Floral High Notes of Geranium, Orange Blossom and Honeysuckle.

MATURITY: Unaged

