



CARAVEDO

PISCO

BRAND: Caravedo

CATEGORY: Pisco (Peruvian)

TYPE: Acholado (Blend)

The Soul & Essence of Wine

This award winning "**Acholado**" style Peruvian Pisco 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 3 kilos (7 lbs.) of a blend of quebranta and torontel grapes to produce one 750ml bottle. Distilled from 100% fully fermented grape juice (pure wine--no pomace) and rested a minimum of nine months--four months for each varietal and another five months after assemblage--with no additives of any kind: no color, no water, no sugar, no wood flavoring. Distilled through alambique copper pot stills and traditional falca stills.

COUNTRY: Peru

APELLATION: Ica

MASTER DISTILLER: Carmen Gonzales

GRAPES: Quebranta, Torontel, Albilla



Quebranta



Torontel



Albilla

HARVEST: February – April

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 in

Alambique and Falca Stills

RESTING: 9 months in Cubas de Guarda

(Concrete Tanks) and Stainless Steel

APPEREANCE:

CLARITY: Clear/Translucent

COLOR: Colorless

PALATE:

ALCOHOL: Warming

BODY: Medium High Viscosity

FLAVOR INTENSITY: Pronounced

FLAVOR CHARACTERISTICS: Super

Dry, Medium Bodied, Very Structured with Characteristics of Citrus and Spice with Impressions of Bananas.

FINISH: Lingering Finish that is Citrusy, Peppery and Floral.

NOSE:

CONDITION: Clean

INTENSITY: Medium

AROMA CHARACTERISTICS: Pronounced

Apple, Lemon Grass, Golden Raisins and White Pepper Aromatics.

MATURITY: Unaged

