



Caravedo Mosto Verde Pisco

The Soul & Essence of Wine

This award winning "mosto verde, acholado" style Peruvian Pisco, formerly known as Pisco Portón Mosto Verde, is hand-crafted at the oldest distillery in the Americas, Destilería La Caravedo, Est. 1684

Method of Production:

Single-distilled to 43% ABV (86 proof) requiring approximately 8 kilos (18 lbs.) of a blend of quebranta, torontel, italia and albilla grapes to produce one 750ml bottle. Distilled from partially fermented grape juice (pure wine--no pomace) and rested a minimum of one year—six months for each varietal and another six 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: Johnny Schuler

TYPE: Mosto Verde/Acholado

GRAPES: Quebranta, Torontel, Italia, Albilla
(Vintage Driven)



Quebranta



Torontel



Italia



Albilla

HARVEST: February – April

ELEVATION: 1,332 Feet Above Sea Level

MICROCLIMATE: Coastal Desert

ALCOHOL BY VOLUME (ABV): 43%

TRELLIS SYSTEM: Y Open Gable

SOIL: Sandy Loam

PRESS: Free Run – Gravity Press

FERMENTATION: Natural Wild Yeast

DISTILLATION: Single-Distilled to Proof in
Alambique and Falca Stills

RESTING: 1 Year in Cubas de Guarda
(Concrete Tanks) and Stainless Steel

Appearance:

CLARITY: Crystal Clear

COLOR: Colorless

Palate:

ALCOHOL: Warming

BODY: Full and Very Viscous

FLAVOR INTENSITY: Pronounced

FLAVOR CHARACTERISTICS: Rich, Warming,
Full Bodied, Intense, Creamy Texture Includes
Characteristics of Cinnamon, Orange
Blossom, Chocolate and Citrus.

FINISH: Complex and Smooth, Long and
Luxurious.

Nose:

CONDITION: Clean and Forward

INTENSITY: Pronounced

AROMA CHARACTERISTICS: Fresh, Clean
and Fruity with Hints of Melon, Grape, White
Vanilla and Honeycrisp Apple Aromas.

MATURITY: Unaged

