



CARAVEDO

PISCO

BRAND: Caravedo

CATEGORY: Pisco (Peruvian)

TYPE: Puro

The Soul & Essence of Wine

This award winning "**Puro**" style Peruvian Pisco is the finest expression of the "macho grape," called quebranta. Caravedo Puro Quebranta is produced at the oldest distillery in the Americas, Destilería La Caravedo, Est. 1684. Single-distilled to 40% ABV (80 proof) requiring approximately 3 kilos (7 lbs.) of quebranta grapes to produce one 750ml bottle. Distilled from 100% fully fermented grape juice (pure wine--no pomace) and rested a minimum of six months with no additives of any kind: no color, no water, no sugar, no wood flavoring. Distilled through alambique copper pot stills.

COUNTRY: Peru

APELLATION: Ica

MASTER DISTILLER: Carmen Gonzales

GRAPES: 100% Quebranta



Quebranta

HARVEST: March – 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 Alambiques

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: Dry Orchard Fruit, Grassy, Banana, Hint of Chocolate.

FINISH: Round, Cheerful, Clean.

NOSE:

CONDITION: Clean and fresh

INTENSITY: Medium

AROMA CHARACTERISTICS: Apple, Orchard Fruits with Hints of Banana and Chocolate.

MATURITY: Unaged

