



# 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

### **APPEARANCE:**

**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

