

EST. 1684

CARAVEDO

PISCO

CARAVEDO

Puro Quebranta Pisco



TYPE: Puro
ALCOHOL BY VOLUME (ABV): 40%
PRESS: Free Run – First Press
DISTILLATION: Single-Distilled to Proof in Alambiques.
RESTING: 6 months in Cubas de Guarda (Concrete Tanks) and Stainless Steel.
GRAPES: 100% Quebranta
AROMA CHARACTERISTICS: Apple, Orchard Fruits with Hints of Banana and Chocolate.



Quebranta

TYPE: Acholado
ALCOHOL BY VOLUME (ABV): 40%
PRESS: Free Run – First Press
DISTILLATION: Single-Distilled to Proof in Alambiques and Falca Stills.
RESTING: 9 months in Cubas de Guarda (Concrete Tanks) and Stainless Steel.
GRAPES: Quebranta, Torontel, Albilla (Vintage Driven).
AROMA CHARACTERISTICS: Pronounced Apple, Golden Raisins with Floral Undertones.



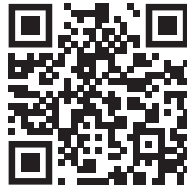
Quebranta



Torontel



Albilla



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CARAVEDO

Puro Torontel Pisco



TYPE: Puro
ALCOHOL BY VOLUME (ABV): 40%
PRESS: Free Run – First Press
DISTILLATION: Single-Distilled to Proof Only in Falcas Stills
RESTING: 6 months in Cubas de Guarda (Concrete Tanks) and Stainless Steel
GRAPES: 100% Torontel
AROMA CHARACTERISTICS: Floral High Notes of Geranium, Orange Blossom and Honeysuckle.



Torontel

TYPE: Mosto Verde
ALCOHOL BY VOLUME (ABV): 43%
PRESS: Free Run – Gravity Press
DISTILLATION: Single-Distilled to Proof in Alambique and Falca Stills
RESTING: 1 year in Cubas de Guarda (Concrete Tanks) and Stainless Steel
GRAPES: Quebranta, Torontel, Italia, Albilla (Vintage Driven).
AROMA CHARACTERISTICS: Fresh, Clean and Fruity with Hints of Melon, Grape, White Vanilla and Honeycrisp Apple Aromas.



Quebranta



Torontel



Italia



Albilla

CARAVEDO

Mosto Verde Pisco



PERUVIAN PISCO COCKTAILS

Peru's cocktail culture is deeply steeped in generations of spirit appreciation for this crystal clear, pure wine distillate that is considered the soul & essence of wine. Peru proudly offers up to the world, not just one cocktail classic but four.

*Peru's four-pillar cocktails – **Chilcano**, **El Capitán**, **Pisco Sour** and the **Pisco Punch** – represent a multitude of cocktail styles and pair perfectly with a meal or serve beautifully as a before and after dinner drink.*



PISCO SOUR

2 oz. Caravedo Quebranta
1 oz. Lime Juice
1 oz. Simple Syrup
1 oz. Egg White
Angostura Aromatic Bitters Drops

Combine all ingredients except bitters in mixing tin. Shake vigorously without ice for 15 seconds. Add ice to tin and shake for an additional 15 seconds. Strain out into a coupe glass and let the foam settle for 5 seconds. Add drops of Angostura bitters in middle of foam.

CHILCANO

2 oz. Caravedo Quebranta
½ oz. Lime Juice
4 oz. Ginger Ale
2 Dashes of Angostura Aromatic Bitters
Lime wedge (garnish)

Combine all ingredients except ginger ale in a tall glass, add ice and top with ginger ale. Stir gently and garnish with lime wedge.



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EL CAPITÁN

2 oz. Caravedo Mosto Verde
1 oz. Antica Formula Sweet Vermouth
2 Dash of Angostura Aromatic Bitters
3 Luxardo Maraschino Cherries (garnish)

Combine all ingredients in mixing glass. Add ice and stir for 15-20 seconds. Strain out into coupe glass and garnish with 3 Luxardo Maraschino Cherries.

PISCO PUNCH

2 oz. Caravedo Acholado
¾ oz. Pineapple Juice
¾ oz. Simple Syrup
½ oz. Lemon Juice
2 Dashes of Angostura Orange Bitters
Pineapple Chunks and Orange Peel (garnish)

Combine all ingredients in a mixing tin, fill with ice and shake. Strain out into a short glass over fresh ice and garnish with pineapple chunks and orange peel.

