



# 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

