

La Caravedo, Pisco



Product code	PZ04NVFC
Grapes	Quebranta, Torontel, Albilla
Country	Peru
ABV%	41
Case Size	6
Closure Style	Cork
Producer	
Vintage	



Vegan



Vegetarian

Tasting Notes

Super dry, medium bodied, very structured with characteristics of citrus and spice with impressions of bananas.

Viticulture

Nestled in the Ica Valley of Peru, amidst the foothills of the Andes, lies the oldest, continuously operating distillery in the Americas—Hacienda La Caravedo established in 168

Winemaking

Single-distilled to 40% ABV (80 proof) requiring approximately 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.