



A RICH PERUVIAN TRADITION

## PISCOLOGÍA PISCO ACHOLADO

**Artisanal production. Estate grown in Azpitia. Terroir driven.**

Our master distiller, Nati crafts our Acholado to be both mixable in cocktails as well as enjoyed neat. It is balanced, with flavors of matured dried currant and banana and aromas of pecan and orange blossom. Akin to wine, try letting your pisco breathe before enjoying!

**GRAPE USED** 95% Quebranta, 5% Italia

**PROCESSING** Grapes are harvested from estate vineyards, first pressed traditionally by foot, then with an automated press.

**FERMENTATION** The freshly pressed grape juice drops directly into a cement well where the wild fermentation begins. Contact with the grape skins (approximately 24 hours) and vintage yeast strains jump-start fermentation. Once active, fermentation completes its cycle in neutral vats.

**STILL TYPE** Copper Pot Still

**STILL SIZE** 300 Liters; direct flame heated

**DISTILLER** Nati Gordillo

**DISTILLATION** Single (Peruvian Pisco must be distilled to proof)

**ALCOHOL** 42.0 %

**FORMAT** 750 ml

**COUNTRY** Peru

**REGION** Lima

**SUB REGION** Azpitia, "Mala" River Valley

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