



A RICH PERUVIAN TRADITION

PISCOLOGÍA PISCO QUEBRANTA

Artisanal production. Estate grown in Azpitia. Terroir driven.

Our vineyards are located on the northern precipice of the lush Mala River Valley, a short distance from where the Mala River meets the Pacific Ocean. This proximity to the sea means the grapes are nourished year-round by a certain level of salinity, adding to their complexity. Our Pisco Quebranta has aromas of grass, herbs, and sweet caramelized banana with hints of toasted almonds, pecans and tart green apples.

GRAPE USED 100% estate-grown Quebranta

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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