

PISCO PREMIUM ACHOLADO

Viñas de Oro • 50% Quebranta 50% Italia

DOUBLE GOLD, BEST PISCO, BEST IN SHOW WSWA 2019

GOLD ISW 2013

SILVER ExpoPisco 2013

SILVER Vinalies Int'l Competition 2007 SILVER Beverage Testing Institute 2006

BRAND OVERVIEW -

Viñas de Oro is located 133 miles south of Lima, Peru in the traditional district of El Carmen, Chincha in Ica. A father and son duo, Mr. Pedro and Mario Brescia have a background in agriculture engineering and a heart for adventure.

The winery opened their doors in 1983 as part of the "Breca" Agricola unit, a Peruvian business by the Brescia Cafferata family which has been in business for over 100 years.

The extensive property covers eight hundred hectares, eighty of which are dedicated to growing six types of Pisco grapes.

Viñas de Oro values social and environmental responsibility in farming and production methods. Traditional distillation combined with modern production techniques ensure an exquisite Pisco collection of the highest quality.

AUTHENTIC SKILLS, DISTILLING BOTH ART AND SCIENCE

PRODUCT OVERVIEW



TASTING NOTES

- Light floral aromas of honey laced blossoms
- · Hints of herbaceous citrus between notes of yellow rose
- Balanced with a subdued earthy profile



SERVING RECOMMENDATIONS

- · Great addition to a cocktail
- · Try as a split base with Mezcal or Vodka

PRODUCTION PROCESS



50% Quebranta + 50% Italia Grape Harvest

> NATURAL YEAST FROM THE GRAPE

Fermentation X 7 to 15 Days in Steel Tanks

CONCETRATED JUICE WITH NO HINT OF ASTRINGECY; DISCARD SKINS AND SEEDS

Wine Pressing with Italian Grape Press

Peruvian Wine Base





41%

ALC/VOL

750mL BOTTLE

DE ORO

Acholada OSECHA 201

ALEMBIC STILL

Distillation

Resting X 12 Months







ORIGIN













