

# VIÑAS DE ORO BRANDY RESERVA

100% Quebranta Grape • Aged 5 Years

### **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

- A bouquet of candied orange with touches of toffee and honey
- Smooth entry laced in caramel and vanilla
- Persistent flavor with a round, clean finish



#### SERVING RECOMMENDATIONS

- Brandy Old Fashioned
- Brandy Highball with Ginger Ale

### PRODUCTION PROCESS



Quebranta

Grape Harvest

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

> Wine Pressing with Italian Grape Press

Peruvian Wine Base **NATURAL YEAST** 

Fermentation X 7 to 15 Days in Steel Tanks

FROM THE GRAPE

## **ALEMBIC STILL** Distillation

Resting X 10 Months MEDIUM CHAR/TOAST

American New Oak + French New Oak

Viñas de Oro Brandy Reserva 40% ALC/VOL 750mL BOTTLE

DE ORO

BRANDY





ORIGIN













