

BRAND OVERVIEW -

Chincha in Ica.

the family opened their doors in 1983 as part farming and production methods. Traditional of the "Breca" Agricola unit, a Peruvian business by the Brescia Cafferata family which has been in business for over 100 years. The extensive highest quality.

Pisco Ku originates 133 miles south of Lima, property covers eight hundred hectares, eighty Peru in the traditional district of El Carmen, of which are dedicated to growing six types of Pisco grapes.

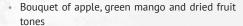
Designed at the Bodegas Vinas de Oro winery, Pisco Ku is made with respect to environmental distillation combined with modern production techniques ensure an exquisite Pisco of the

AUTHENTIC SKILLS, DISTILLING BOTH ART AND SCIENCE

PRODUCT OVERVIEW -



TASTING NOTES



- Hints of toasted almonds and pecans
- · Fruit driven with an earthy profile
- Touch of chocolate sensations

- Great addition to a cocktail

PRODUCTION PROCESS



CONCENTRATED JUICE WITH NO HINT OF ASTRINGENCY: DISCARD SKINS AND SEEDS

Wine Pressing with Italian Grape Press

Peruvian Wine Base



NATURAL YEAST FROM THE GRAPE

Fermentation X 7 to 15 Days in Steel Tanks

ALEMBIC STILL

Distillation

Resting X 12 Months

Pisco Ku Peruvian Quebranta

41% ALC/VOL 750mL BOTTLE





ORIGIN



EL CARMEN ICA Peru











