

La Madrina

PISCO



ACHOLADO

The perfect balanced blend of aromatic and non-aromatic Piscos

This Pisco Acholado is a blended Pisco of the finest Quebranta, Italia and Torontel grapes of the Bodega Doña Juanita in Ica, Peru.

Doña Juanita Gonzales affectionally known as La Madrina, the Godmother of Pisco, has produced the finest Pisco in Peru for over 60 years. Beginning with Doña Juanita, three generations of women in the family have achieved unparalleled worldwide success and recognition in following the trail she blazed.

La Madrina is produced by Fundo Tres Generaciones, originally established in 1856, in the fertile Ica Valley in Peru. They own their own vineyards, cultivate their own grapes, and control the entire distillation process. This ensures a consistently high level of quality year after year and why they win all those awards.

Using centuries old techniques, this craft Pisco is distilled to proof in copper pot stills without using any additives, coloring or flavors and creates the perfect balance of aromatic and non-aromatic grapes. La Madrina is artisanal with limited small batch production.

Distillation occurs only during March or April after the fall grape harvest.

COCKTAIL USES

Chilcano

- 6 parts ginger ale
- 3 parts La Madrina Pisco Acholado
- 1 part simple syrup
- 1 part fresh lime juice
- 2 drops Angostura bitters

Stir and serve in a frosted glass with ice cubes, garnish with lime

TASTING NOTES

Clear, Bright, Transparent

A blend of aromatic and non-aromatic grapes with hints of citrus, lemongrass and dry fruits.

Balanced and viscous

42% ABV – 750 ml



Winner of 4 Gold Medals in competitions worldwide.

