

La Madrina

PISCO



QUEBRANTA

The smoothest and most refined Pisco Quebranta you will ever taste.

This Pisco Quebranta is a single varietal Pisco made from the noble non-aromatic Quebranta grapes of the Bodega Doña Juanita in Ica, Peru and is often known as a Pisco Puro.

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 pisco for making a proper Pisco Sour. La Madrina is artisanal with small batch limited production. Distillation occurs only during March or April after the fall grape harvest.

Cocktail Uses

Pisco Sour

- 3 parts La Madrina Pisco Quebranta
- 1 ½ parts simple syrup
- 1 part fresh lime juice
- 1 egg white

Shake vigorously in a cocktail mixer with 5 ice cubes

Strain and serve in a frosted glass

Top with 2 drops Angostura Bitters

Tasting Notes

Clear, Bright, Transparent

Non-aromatic and intense with hints of raisins and dry fruits

Dry, complex, smooth finish

44% ABV – 750 ml



Winner of 5 Gold Medals in competitions worldwide.

