

# La Madrina

## PISCO



# TORONTEL

The most fragrant and floral aromatic Pisco Torontel in the land.

This Pisco Torontel is a single varietal Pisco made from the aromatic Torontel 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 reflects the essence of the grape. La Madrina is artisanal with limited small batch production. Distillation occurs only during March or April after the fall grape harvest.

### COCKTAIL USES

#### Pisco Punch

- 2 oz. La Madrina Pisco Torontel
- ½ oz. fresh lime juice
- ½ oz. pineapple gum syrup
- 3 oz. fresh pineapple juice
- Pineapple chunks

1. Mix Pisco, lime juice and pineapple syrup in large glass
2. Add 5 ice cubes and 3 ounces pineapple juice
3. Stir and add pineapple chunks

### TASTING NOTES

Clear, Bright, Transparent  
Aromatic and floral with hints of jasmine and citrus  
Pairs well with desserts  
42% ABV – 750 ml



*Winner of 4 Gold Medals in competitions worldwide.*

