

## PRESERVING PERUVIAN CULTURE, ONE BOTTLE AT A TIME

Small-batch artisanal grape brandy,  
distilled at the vineyard in the Mala valley of Peru



NATI GORDILLO, MASTER DISTILLER



The principals in this small production company are women: Master Distiller Nati Gordillo, Manager Meg McFarland, and Marketer Kami Kenna.



Crafted by hand on a small copper pot still from **estate grapes** cultivated and harvested in the rich alluvial soils of the Mala Valley, nestled in the arid mountains above the Pacific, south of Lima. The desert-grown grapes, sparingly irrigated with snowmelt from the Andes, exhibit a **dry-climate intensity** that comes through beautifully in distillation.

What's special about Peruvian Pisco? The beverage is regarded as a national heirloom, and by regulation it must conform to **traditional modes of production**: restricted grape varieties, single distillation on a potstill, distillation to proof, no dilution with water, no barrel aging, minimum of 3 months resting in a neutral container (PiscoLOGIA rests for 6 months to more fully mature).

**PISCOLOGIA PURO QUEBRANTA.** Distilled from the non-aromatic Quebranta grape, a cross between the Criolla and Mollar varieties brought over from Spain. Elegant and intense. (750 ml / 41.8% abv)

**PISCOLOGIA ACHOLADO.** A blend of brandies from the Quebranta and the Italia grape, an Italian white cross of Bican and Hamburg Muscat. Fruity, subtle, and citric, with a hint of muscat. 750ml / 41.8% abv)