

1615 PISCO DEL PERÚ

PISCO PERU

XVII CENTURY

OLD HACIENDA SANTA CRUZ DE LANCHAS

ADMINISTERED BY JESUIT MONKS WHO WERE PIONEERS IN PISCO GRAPE CULTIVATION IN OUR TERROIR.




OLD HACIENDA SANTA CRUZ DE LANCHAS
YEAR 1615
THE CHRONICLER FELIPE GUAMÁN POMA DE AYALA
PUBLISHES THE FIRST CHRONICLES ABOUT
PISCO DISTILLATION IN PERU
PISCO1615.PE



LANCHAS, PISCO-PERÚ

PISCO

FIRST DISTILLERY IN THE AUTHENTIC ORIGIN OF PISCO: PISCO VALLEY.


PERÚ
Peru
Barranca
Cerro de Pasco
La Merced
Tarma
Jauja
Lima District
LIMA
Huancayo
Huancavelica
Ayacucho
PISCO VALLEY
Pisco
Paracas
PARACAS NATIONAL RESERVE
Ica
Nazca
MASHCO PIRO INDIGENOUS RESERVE
KUGAPAKORI, NAHUA, NANTI AND OTHERS TERRITORIAL RESERVE
Parque Nacional Otishi
Parque Nacional del Manu
Reserva comunal Amarakaeri
Aguas Calientes
Ollantaytambo
Urubamba
CUSCO
Cusco
Abancay
Sicuani
Espinar
1615 PISCO DEL PERÚ



+30 HECTARES OF PISCO GRAPE

QUEBRANTA, ITALIA, TORONTEL Y ALBILLA.
EXCLUSIVE PISCO GRAPES OF PERU.





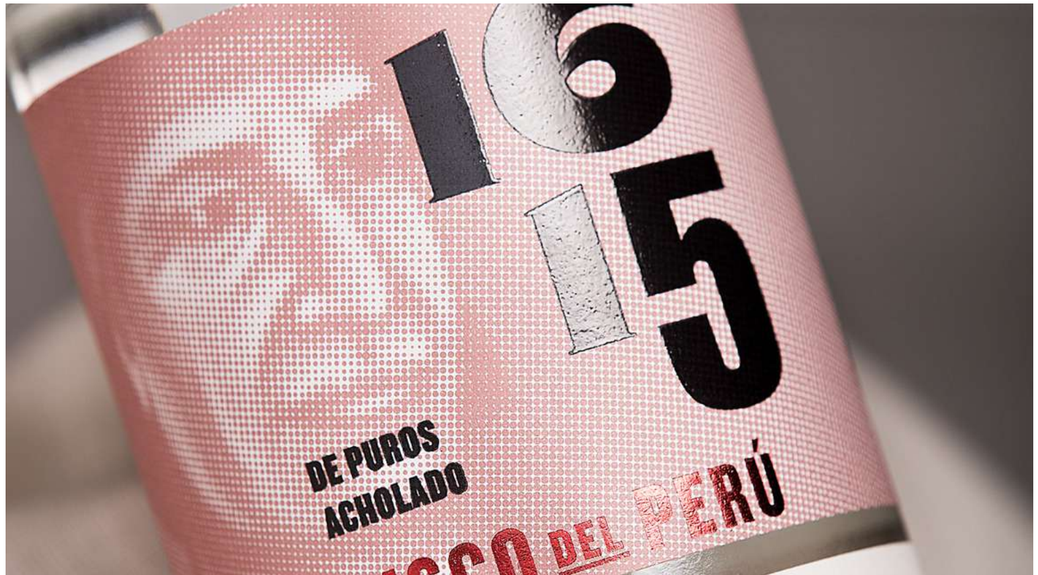







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PISCO DEL PERÚ
16
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DE PUROS ACHOLADO
PISCO DEL PERÚ
16
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TORONTEL PURO
PISCO DEL PERÚ




16
15
DE PUROS ACHOLADO
PISCO DEL PERÚ





HARVEST

Between February and March, La Vendimia takes place and 8 varieties of Pisco grape become the sole spirit of the future Pisco.

EXCLUSIVE PERUVIAN GRAPES



DISTILLATION

After letting the grape juice ferment to wine (2 days for Mosto Verde and 7 days for Puro) it is distilled to proof at between 38 and 48 percent ABV using French copper pot stills.

DISTILLED TO PROOF



REST

Six months of resting with no added sugar or water.

NO AGING



PISCO 1615

PUROS

Grapes from our vineyards in Lanchas, Pisco.

Pisco Puro obtained after a full fermentation and "one pass" distillation.

Four grapes, four Pisco Puros: Puro Quebranta, Puro Italia, Puro Torontel, Puro Albilla.

Distilled to proof.

6 months of rest.





PISCO 1615

ACHOLADO

Grapes from our vineyards in Lanchas, Pisco.

Blend of pisco grapes after a full fermentation and "one pass" distillation.

After a long process of tasting and analysis, we blend Quebranta, Italia, Torontel and Albilla grapes.

Distilled to proof.

6 months of rest.





PISCO 1615
MOSTO VERDE

Grapes from our vineyards in Lanchas, Pisco.

Pisco Mosto Verde obtained after an incomplete fermentation and "one pass" distillation.

Four grapes, four Pisco Mosto Verdes: Mosto Verde Quebranta, Mosto Verde Italia, Mosto Verde Torontel, Mosto Verde Albilla.

Distilled to proof.

12 to 36 months of rest.





MARKETS

Lima
Cusco
Madrid
Barcelona
Paris
Rome
Milan
Munich
Berlin
Hamburg
Amsterdam
London
Miami
Oslo
New York
Lisboa
Porto
Ibiza
San Sebastian
Zurich
Dubai
Abu Dhabi





RESULTS

- Top 3 Pisco exporters.
- Biggest exports growth (51.6%) among the top 10 exporting pisco distilleries in the last 5 years.
- Top 3 Pisco brand in Europe and UAE.
- 48% market share in Spain (Pisco category).












16
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DE PUROS
ACHOLADO
PISCO DEL PERÚ
TORONTEL
PURO
16
15
ITALIA
MOSTO VERDE
PISCO DEL PERÚ







AWARDS

2020 - GOLD MEDAL (INTERNATIONAL SPIRITS CHALLENGE London)
2020 - SILVER MEDAL (INTERNATIONAL SPIRITS CHALLENGE London)
2020 - SILVER MEDAL (BARTENDER SPIRITS AWARDS San Francisco)

2019 - DOUBLE GOLD MEDAL (WSWA CONVENTION Orlando)

2018 - GREAT GOLD MEDAL (CINVE 2018)
2018 - GOLD MEDAL (CINVE 2018)
2018 - SILVER MEDAL (CINVE 2018)

2018 - GOLD MEDAL (Pisco National Competition)
2018 - GOLD MEDAL (Pisco Regional Competition)

2017 - GOLD MEDAL (Pisco National Competition)
2017 - GOLD MEDAL (Pisco Regional Competition)

2015 - GOLD MEDAL (Pisco National Competition)
2015 - GOLD MEDAL (Pisco Regional Competition)

2014 - GOLD MEDAL (Pisco National Competition)
2014 - GOLD MEDAL (Pisco Regional Competition)

2007 - GOLD MEDAL (Concours Mondial Bruxelles)





CLIENTS AROUND THE WORLD

EUROPE

tiradito — COCINA PERUANA & PISCO BAR

CLUB DEL GOURMET CG — El Corte Inglés

COYA

MANKO PARIS by Gaston Acurio

PACIFICO

BLUE MARLIN IBIZA

PERUVIAN KITCHEN — Ceviche — PISCO BAR — 17 FRITH STREET, SOHO

Señor CEVICHE — PERUVIAN ◊ BARBECUE ◊ PISCO

AMÉRICO — Taberna Latina

QUISPE — TAPEO PERUANO Y PISCO BAR

YAKUMANKA by Gastón Acurio

DIEGO MUÑOZ — CANTINA PERUANA — LISBOA — BAIRRO DO AVILLEZ

La Cevicucheria — Cocina de Mercado Peruano

La cebichería de Trafalgar

ANDINA — PERUVIAN KITCHEN

AMERICAS

MAYTA — BY JAIME PESAQUE

IVÁN KISIC

uSViche — SUSHI - CEVICHE - PISCO

EDO SUSHI BAR

COSME — RESTAURANTE & BAR

NOVECENTO 900 — CAFE • RESTAURANT • BAR

MATRIA — RESTAURANTE

la mar | gastón acurio

500° — JAIME • PESAQUE

PIPO

MIDDLE EAST

SOFITEL LUXURY HOTELS — ABU DHABI CORNICHE

Jumeirah BEACH HOTEL

Totora — CEBICHERIA PERUANA

FOUR SEASONS RESORT Dubai at Jumeirah Beach

MAYTA — BY JAIME PESAQUE



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