

PISCO Viejo Tonel

Swirl the glass, let the Pisco breathe and inhale the pure essence of the grape.

HANDCRAFTED FROM OUR VINEYARDS

An artisanal award winning Pisco from the most highly regarded distiller in Peru. Single varietal Mosto Verde style of Premium Pisco distilled from the intense non-aromatic Quebranta grape. Only the finest estate grown grapes are handpicked from our vineyards with no stems or leaves allowed in the crushing and fermentation process.

THE ULTIMATE EXPRESSION OF PISCO

Mosto Verde differs from traditional Piscos in that the fermentation of the must is cut off before all of the sugar is converted to alcohol. One bottle requires 25 pounds of grapes or almost twice as many grapes as other Piscos.

ARTISANAL DISTILLING EXCELLENCE

Distilled to proof in small batches, in a historic English sweet copper still pot, without adding water or alcohol to achieve the desired alcohol content. Aged in neutral containers so as to not impart any flavor, color or other substance.

Cocktail Uses

A smooth, refined, elegant Pisco, best enjoyed neat in a Pisco glass. Can also be used to make the Ultimate Pisco Sour:

- 1 1/2 oz. Mosto Verde Quebranta
- 3/4 oz. simple syrup
- 1/2 oz. fresh lime juice
- 1/4 egg white

1. Shake ingredients vigorously in a cocktail mixer
2. Add 5 ice cubes and shake vigorously in a cocktail mixer
3. Strain and serve in a frosted glass
4. Top with 2 drops Angostura Bitters

Tasting Notes

Clear, bright and transparent with hints of dry fruit, raisins and almonds. Eminently smooth, elegant and silky. 42% ABV – 84°- 750 ml



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www.piscoviejotonel.net

PLEASE DRINK RESPONSIBLY

PISCO
Viejo Tonel

The smoothest and most refined Pisco Quebranta you will ever taste, no burn, no bite

HANDCRAFTED FROM OUR VINEYARDS



HANDCRAFTED PREMIUM PISCO

Award winning, single varietal premium Pisco distilled from the intense non-aromatic Quebranta grape. Only the finest estate grown grapes are handpicked from our sustainable vineyards.



ARTISANAL DISTILLING EXCELLENCE

Small batch distillation process uses historic English sweet copper still pots and traditional methods used for over 400 years. Aged in neutral containers so as to not impart any flavor, color or other substance.



THE PISCO FOR THE PISCO SOUR

Also known as Pisco Puro, this variety of Pisco was the original Pisco developed hundreds of years ago in Peru. Pisco of choice when mixing a Pisco Sour, the National Drink of Peru, which the entire country celebrates on the 1st Saturday in February, the day known as Pisco Sour Day.

Cocktail Uses

PISCO SOUR

- 1 1/2 oz. Pisco Viejo Tonel Quebranta
- 3/4 oz. simple syrup
- 1/2 oz. fresh lime juice
- 1/4 egg white

1. Shake ingredients vigorously in a cocktail mixer
2. Add 5 ice cubes and shake vigorously in a cocktail mixer
3. Strain and serve in a frosted glass
4. Top with 2 drops Angostura Bitters



Tasting Notes

Clear, Bright, Transparent
Almond, carob, pecans, raisins
Dry, complex, smooth finish
42% ABV – 84°- 750 ml



Peru National
Competition
Gold Medal 2005
Silver Medal 2003



Peru Regional
Competition
Silver Medal 2007
Silver Medal 2006
Gold Medal 2002



Expo
Wong
Gold Medal 2005



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