



VIÑAS DE ORO

Bodegas Viñas de Oro is located 133 miles south of Lima, Peru in the traditional district of El Carmen, Chincha in Ica. A father and son duo, Mr. Pedro and Mario Brescia have a background in agricultural engineering and a heart for adventure.

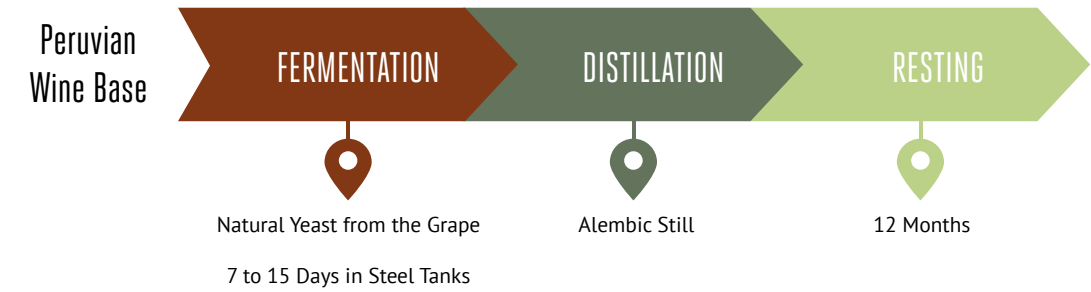
The winery opened their doors in 1983 as part of the “Breca” Agrícola unit, a Peruvian business by the Brescia Cafferata family which has been in business for over 100 years. The extensive property covers 800 hectares, 80 of which are dedicated to growing six types of Pisco grapes.

Viñas de Oro values social and environmental responsibility in farming and production methods. Traditional distillation combined with modern production techniques ensures an exquisite Pisco collection of the highest quality.

VINIFICATION



DISTILLATION



TYPES OF GRAPES & PISCOS

Aromatic

1. Italia
2. Torontel
3. Moscatel
4. Albilla

Non-Aromatic

1. Quebranta
2. Negra Criolla
3. Mollar¹
4. Uvina¹

¹ Bodegas Viñas de Oro does not produce a Mollar or Uvina Pisco

PURE PISCO:

Made with a single varietal of pisco grape.

PISCO ACHOLADO/BLENDED:

Mix of two or more varietals of pisco grapes; the mix depends on the producer criteria.

PISCO MOSTO VERDE:

It's a pisco that has an interrupted process of fermentation, which means that this pisco has more volume of grapes in its process.



AROMATIC PISCO GRAPE VARIETALS



Pisco Premium Italia

TASTING NOTES

- › Sweet and perfectly balanced
- › Beautiful fruit bouquet of orange and lemon blossoms
- › Entry of floral citrus notes
- › Long, intense finish

SERVING RECOMMENDATIONS

- › Neat
- › Great addition to a cocktail

AWARDS

- › **GOLD** ISW 2015
- › **GRAND GOLD** ExpoPisco 2009
- › **GOLD** ExpoPisco 2008, 2009
- › **GOLD** Beverage Testing Institute 2006
- › **SILVER** ExpoPisco 2013, 2014

41% **750mL**
ALC / VOL BOTTLE SIZE

PISCO PUNCH

- 2 oz Viñas de Oro Pisco Italia
- ½ oz Lemon Juice
- ½ oz Gum Syrup
- 4 oz Pineapple Juice
- Diced Pineapple
- 1 Cherry

In a tall glass, add Viñas de Oro Pisco Italia, lemon juice, gum syrup, pineapple juice, and ice; stir. Garnish with pineapple and a cherry

AROMATIC PISCO GRAPE VARIETALS



Pisco Premium Albilla

TASTING NOTES

- › A sweet and balanced nose with spices and herbal tones
- › Chamomile blossoms and grape essence
- › The palate is light, round and silky, with a solid fruit and floral character

SERVING RECOMMENDATIONS

- › Neat
- › Great addition to a cocktail

AWARDS

- › **GOLD** Concours Mondial de Bruxelles 2008
- › **SILVER** ExpoPisco 2011
- › **BRONZE** ExpoPisco 2009

41% **750mL**
ALC / VOL BOTTLE SIZE

CLASSIC CHILCANO

- 2 oz Viñas de Oro Pisco Albilla
- 6 drops Lemon Juice
- 4 drops Aromatic
- Ginger Ale

Add Viñas de Oro Pisco Albilla, lemon juice, Aromatic, and ice to a tall glass; stir. Top with Ginger Ale

AROMATIC PISCO GRAPE VARIETALS

Pisco Premium Torontel

TASTING NOTES

- › Shows vivid aromas of peaches, white raisins and geraniums
- › Rounded palate of silky, oily floral and fruit notes
- › Tropical mango fruit through a subtle and elegant finish

SERVING RECOMMENDATIONS

- › Neat
- › Great addition to a cocktail

AWARDS

- › **GOLD** Concours Mondial de Bruxelles 2013
- › **SILVER** ExpoPisco 2009
- › **BRONZE** Regional Ica 2010

41% **750mL**
ALC / VOL BOTTLE SIZE

PISCO TONIC

- 2 oz Viñas de Oro Pisco Torontel
- Tonic Water
- Orange Twist
- Star Anise

Over ice, pour Viñas de Oro Pisco Torontel and tonic water; stir. Garnish with an Orange Twist and Star Anise



AROMATIC PISCO GRAPE VARIETALS

Pisco Premium Moscatel

TASTING NOTES

- › Sweet and fruit-filled aroma showing pears and grapes
- › Calm entry of daisies and honeysuckle
- › A light and round Pisco on the palate distinguished by delicate hints of chocolate

SERVING RECOMMENDATIONS

- › Neat
- › Great addition to a cocktail

AWARDS

- › **GRAND GOLD** ExpoPisco 2011
- › **GOLD** ExpoPisco 2011
- › **SILVER** ExpoPisco 2010
- › **BRONZE** ExpoPisco 2008

41% **750mL**
ALC / VOL BOTTLE SIZE

ZAMACUECA

- 1 ½ oz Viñas de Oro Pisco Moscatel
- 6 Blueberries
- ½ oz Sugar Syrup
- ½ oz Lemon Juice
- Brut Sparkling Wine

Muddle the blueberries. Add remaining ingredients and shake with ice. Pour into a coup. Top with Sparkling wine. Garnish with a cinnamon stick and blueberries



NON-AROMATIC PISCO GRAPE VARIETALS



Pisco Premium Quebranta

TASTING NOTES

- › Bouquet of apple, green mango and dried fruit tones
- › Hints of toasted almonds and pecans
- › Fruit driven with an earthy profile
- › Touch of chocolate sensations

SERVING RECOMMENDATIONS

- › Neat
- › Great addition to a cocktail

AWARDS

- › **GOLD** ExpoPisco 2008
- › **SILVER** ExpoPisco 2010, 2013, 2015
- › **SILVER** ISW 2013
- › **SILVER** Concours Mondial de Bruxelles 2006
- › **SILVER** Vinalies International Competition 2006

41% **750mL**
ALC / VOL BOTTLE SIZE

PISCO SOUR

- 2 oz Viñas de Oro Pisco Quebranta
- ½ oz Viñas de Oro Pisco Italia
- 1 oz Lime Juice
- ¾ oz Simple Syrup
- ½ Fresh Egg White
- 2-3 drops Aromatic

*Place ingredients inside a shaker with ice; shake vigorously for 20-30 seconds
Strain into a chilled glass
Finish with 2 - 3 drops of Aromatic in the middle of the cocktail*

50% QUEBRANTA 50% ITALIA



Pisco Premium Acholado

TASTING NOTES

- › Light floral aromas of honey laced blossoms
- › Hints of herbaceous citrus between notes of yellow rose
- › Balanced with a subdued earthy profile

SERVING RECOMMENDATIONS

- › Neat
- › Great addition to a cocktail
- › Try as a split base with Mezcal or Vodka

AWARDS

- › **GOLD** ISW 2013
- › **SILVER** ExpoPisco 2013
- › **SILVER** Vinalies Int'l Competition 2007
- › **SILVER** Beverage Testing Institute 2006
- › **BRONZE** ExpoPisco 2014

41% **750mL**
ALC / VOL BOTTLE SIZE

CAPTAIN

- 2 oz Viñas de Oro Pisco Acholado
- 1 oz Padró Rojo Clásico
- 5 drops By the Dutch Classic Bitters

*Stir ingredients with ice
Strain into a chilled coupe
Garnish with an orange peel*

NON-AROMATIC PISCO GRAPE VARIETALS

Pisco Premium Negra Criolla COMMON BLACK GRAPE VARIETAL

TASTING NOTES

- › Sweet, fruit aroma with ripe lucuma¹ and chocolate
- › The palate is balanced, round and dry with persistent flavors of dried, toasty fruits

SERVING RECOMMENDATIONS

- › Neat
- › Great addition to a cocktail

AWARDS

- › **SILVER** ExpoPisco 2014

41% **750mL**
ALC / VOL BOTTLE SIZE

ZAMBONI

- 1 oz Viñas de Oro Pisco Negra Criolla
- 1 oz Drapò Vermouth Rosso
- 1 oz Tuvè Bitter
- 1 Orange Twist

*In a rocks glass, add ice, Viñas de Oro Negra Criolla, vermouth, and bitter; stir
Garnish with a twist of orange*



COCKTAIL HOUR



ZAMACUECA



PISCO PUNCH



PISCO TONIC



PISCO SOUR



ZAMBONI



CLASSIC CHILCANO

¹ Lucuma (loo-coo-mah) is a native Peruvian tropical fruit; the flavor is savory like a sweet potato with hints of caramel and maple