

The Capurro family has been producing pisco for five generations & over 100 years and is proud to have played an integral role in the development of Perú's national spirit. In March of 1938, Mayor Juan Enrique Capurro and President Oscar R. Benavides together held the first Harvest Festival in Santiago de Surco, Lima, along with the first pisco tasting competition, a tradition that continues today. When the Peruvian government established the standards for the Peruvian Pisco Denomination of Origin fifty-two years later, Juan Enrique's grandson, Eduardo Castro Capurro, assisted as a consultant.

AGRICULTURE

To make great pisco, one must begin with virtuous agriculture. This connection to terrior shines in Capurro's single estate, vintage bottlings. Longer, hotter days separate Nasca from the rest of the Ica Valley, resulting in sweeter and more consistent grapes at harvest. One of the most arid regions in the world, average annual rainfall is just 4 mm in Nasca. The Capurro vineyard instead relies on ancient subterranean aqueducts that bring water from the Andes Mountains hundreds of miles away.

PRODUCTION

Once per year, the Capurro family estate grapes are hand harvested, gently pressed a single time, naturally fermented into wine, Copper Pot distilled once to proof by varietal, rested & blended according to family tradition. Capurro Pisco is made 100% of grapes, undiluted, unfiltered, and with no additives of any kind at any step of the production process. Although denomination of origin mandates a minimum 3 month resting period after distillation, Capurro Pisco is rested a minimum of 1 year. Readiness is judged by taste alone.

TASTING NOTES

Acholado: The perfect balance of aromatics and texture, we blend multiple grape varieties to make our family flagship, the recipe is a secret.

Quebranta: Ripe banana, hay, tea leaves, carrots, marzipan

Moscatel: Roses, orange blossom, cardamom, red apple skin, bartlett pear

Torontel: Herbal, jasmine flower, cucumber, candied fennel

REGION

Nasca, Ica, Perú

MICROCLIMATE

Coastal desert

ELEVATION

428 meters

SOIL

Alluvial soil, silt, clay, limestone, sand

TRELLIS SYSTEM

Canopy

HARVEST & PRESS

Hand harvested, single press, pomace discarded

FERMENTATION

Natural, indigenous yeast

DISTILLATION

Copper pot, single distillation to proof

RESTING

Minimum 1 year, readiness judged by taste alone

