

Distillation Methods

Peruvian pisco

Single-distilled to proof and nothing is added, not even water.

Aging

No Aging. Rested in neutral casks and is therefore clear.

Chilean brandy

Traditionally distilled more than once and then watered down to desired proof.

Traditionally aged in barrels



Peruvian pisco

Made from one or a blend of the
8 Peruvian pisco-grapes.

Grapes

- Quebranta
- Uvina
- Negra Criolla
- Mollar
- Torontel
- Italia
- Moscatel
- Albilla

Chilean brandy

13 grapes allowed by law, though
only 5 are commonly used.

- Moscatel de Alejandría (Italia)
- Moscatel Rosada (Pastilla)
- Torontel
- Moscatel de Austria
- Pedro Jiménez

Peruvian pisco

Produced below 2,000m in any of 5 the pisco-producing regions (Lima, Ica, Arequipa, Moquegua & Tacna) .

Regions



Chilean brandy

Produced in either of the country's two pisco-producing regions, Atacama and Coquimbo.

