

CAPURRO PISCO

Year Founded: Over 100 years ago

Region: Nasca, Ica, Perú

Founder: The Capurro Family

Known for: Organic and vegan restaurants love to work with Capurro due to the lack of chemicals used in the agriculture as well as the lack of additives in the final product. For those of us concerned about what we are putting into our bodies, although this is alcohol, it is one of the cleanest forms of alcohol you could consume.

-Additive Free, Vegan-



The Capurro family has been producing pisco for five generations and 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.



To make great pisco, one must begin with virtuous agriculture. This connection to terroir shines in Capurro's single estate, vintage bottlings. Focused on quality over quantity, Capurro is patient each year to harvest at a high brix level, 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. 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 and 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.

Each element of Capurro's branding and packaging was designed to educate about Peruvian traditions, local folklore and their family's tradition of Pisco production. Most prominent in their design is the hummingbird, a highly revered figure throughout Peruvian myths and folklore. Throughout their estate, they find ancient relics, pottery, and mantles with hummingbird motifs. The drop behind the hummingbird on their logo is a classic interpretation of pisco which is also found in text form on the bottle's back label. "Mientras las uvas siguen llorando, yo me beberé sus lastimas." While the grapes continue crying, I will drink their tears.

Capurro Pisco – Acholado



The blend is the family flagship, their most balanced of the bottlings and the best to introduce someone to the world of pisco. There are 8 grapes approved for pisco production per Peruvian Denomination of Origin. The grapes are divided into two categories; Non-Aromatic and Aromatic. The Acholado is made from a blend of both aromatic and non-aromatic grapes, creating a vast spectrum of flavors that allow for execution of a great classic cocktail like the pisco sour or pisco punch as well as a wide-ranging original cocktails.

Tasting Notes: The perfect balance of aromatics and texture, a blend of multiple grape varietals to make their family flagship, the blend recipe is a secret.

Capurro Pisco – Quebranta



Quebranta is a single grape varietal pisco from this single estate producer. Closely related to the California Mission Grape, this reddish blue grape varietal tends to yield a high proof pisco due to its high sugar content. Quebranta is all about texture, and is often used to emphasize texture in cocktails. It is often considered the best varietal for pisco sours, delivering a frothy, creamy and authentic pisco sour. But, it is also great for use in the tiki world due to its tropical flavor profiles, including lime, banana, and orgeat.

Tasting Notes: Ripe banana, hay, tea leaves, carrots, marzipan

This is the most common pisco grape and all Acholados must include Quebranta as part of the blend by denomination law.