

PISCO CONTROL

Once home to the Diaguitas, indigenous people dating back to the 8th through 16th century whose culture centered on the worship of the sun, the valley basks in sunshine on average 300 days per year. The clear, sunny skies coupled with the best Pedro Jimémez and Muscat of Alexandria grapes from the region give Control C its delicate flavors and aromas, making it the perfect emblem of one of the most beautiful landscapes in all of Chile. Pisco is the preferred distilled spirit of Chileans. It is produced exclusively in the Atacama (Huasco and Copiapó Valleys) and Coquimbo (Elqui, Limarí, and Choapa Valleys) regions of northern Chile. The base of all Chilean piscos consists of wines made with grapes from the seven Muscat varieties found in the north of the country, as well as the Torontel and Pedro Jimémez varieties. These wines undergo a distillation process in copper stills to produce very pure, high-proof spirits. Depending on their style, piscos offer a tremendous variety of aromas and flavors. For example, when the base spirit is aged in oak barrels, it acquires toasty notes and an expression of spices and dried fruit. But there are also spirits that haven't been aged in wood. In these cases, the pisco is clear and expresses the aromatic characteristics of the grapes with hints of citrus, flowers, and dried grass. Both types can achieve the highest quality in Chile.



Premium Pisco from the Limarí Valley in Chile.

**Elqui sabe...
sabe...!**

Pisco Control PURA UVA.
*Elaborado con caldos de uvas moscateles
seleccionadas y madurado en vasisjas especiales
para mantener su invariable CALIDAD.
Solo o combinado... destaca su bouquet... aroma y cuerpo.*

PISCO CONTROL
un pisco auténtico
COOPERATIVA AGRICOLA CONTROL PISQUERO DE ELQUI LTDA.

Pisco Reservado

This Pisco is made using Pedro Jimémez and Muscat of Alexandria which are both aromatic grapes as opposed to Peruvian pisco that is a blend of both aromatic and non-aromatic grapes. So, our product is heavier on the aromatic and floral attributes. The only triple-distilled pisco, born in 1931 near the Valle del Encanto (Valley of Enchantment). A historical monument that houses priceless engravings and cave paintings dating back more than 4,000 years, like the Tacitas stones honored on its bottle. Control C is made in copper stills using a triple distillation process which results in a crystal clear Pisco, unique among anything in its class due to its subtle, citrus aromas and smooth, balanced finish. Aged in oak.