

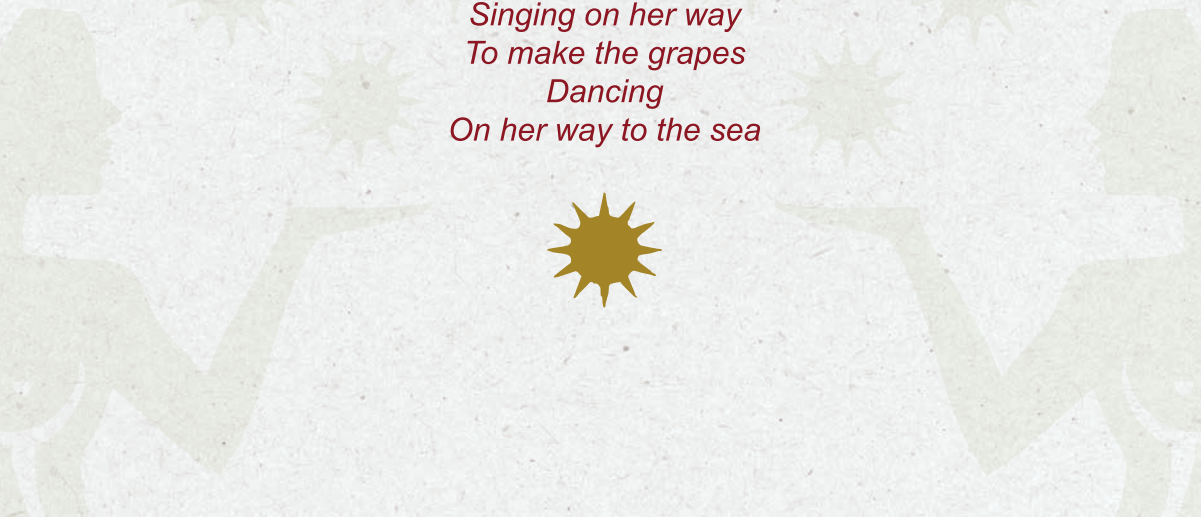


PISCO
PATRIMONIO
SUYUS



*The water
falls down from the Andes
Mountains
And meets those who listen*

*Singing on her way
To make the grapes
Dancing
On her way to the sea*



This luscious liquid, translucent yet animated, is not just the fruits of a technical process, but a **collaboration of competitive forces, yielding brilliant flavors, layers and seductions.**

Our spirit, represented by Uva, the divinity of grapes and the spirit of Patrimonio on its label, unifies two concepts: **history and flavor.** The history of pisco, itself, as part of Peru's maritime trade resources since the 1600's (and the liquid which eased a sailor's journey to California). As well as the flavor, **the Bay of Paracas and the Pacific Ocean,** which offers salinity and minerality to the grapes along the coast.

Our soul, represented by the four stars of The Southern Cross, are **our Suyus, the four cardinal directions of the Inca,** in the Andes, from where the waters come to nourish our grapes. The Southern Coast of Peru, where our grapes are grown, receive only fluvial flow from the Andes, in the fertile valleys gushing with torrential waters.

Together, the deep roots of the grapes bring layers of history – volcanic, oceanic and cultural – to the flavors of our grapes, growing in arid desert conditions brimming with surrounding **tropical notes of citrus, pecan, apple, chocolate and coastal grasses.**

Finally, our copper coin, emblazoned with our seal, references the copper alambique still which is used for making our spirit, pisco, a tradition from the Franciscan order, which first brought the grapes and later the technique, to this part of the world.



*The truth
Follow notes of earth
And water*



PISCO PATRIMONIO SUYUS

☀️ **PRODUCTION** Batch #3

☀️ **GRAPE VARIETIES**

- 40% Albilla
- 30% Quebranta
- 15% Torontel
- 15% Italia

With a blend of **3 to 1** from
Patrimonio Batch **#1 & #2**

ALCOHOL CONTENT

☀️ 46 ABV

MUST

☀️ Cold macerated at 13°C

TYPE OF PISCO

🍇 Acholado (Blend)





PISCO
**PATRIMONIO
SUYSUS**

750 ml, 45% ALC. BY VOL. / 90 PROOF

DISCLAIMER / WARNING:
Do not drink and drive. Consume responsibly.
Patrimonio Suysus is a product of Peru.
Produced in Peru.
Imported by...

Patrimonio
D.O. # 550521-018 •
Produced in Peru
Produced in Peru
Imported by...

- ☀ **PRODUCED AT** Santa Cruz de Flores, Azpitia - Lima.
- ☀ **AGING TIME** Minimum 1 year, average of 18 months with 20% aged for 3–4 years.
- ☀ **DISTILLED TO PROOF** in a copper still with wine heater.
- ☀ **FERMENTED & AGED IN STAINLESS STEEL.** Triple filtered with copper extraction.

- ☀ **FOUNDER/DIRECTOR** Adam L. Weintraub
- ☀ **MASTER DISTILLER** José Armando Flores Alcazar
- ☀ **DO:** Winery# 00000001016
- ☀ **HEALTH REGISTRATION 675022ON/NEFOHN**



PATRIMONIO
SUYUS

