

PRODUCER MACCHU PISCO

PRODUCTS

La Diablada

Macchu Pisco



REGION:
Pisco

COUNTRY:
Peru

YEAR FOUNDED:
2005

NAME OF PROPRIETOR:
Melanie da Trinidad-Asher

NAME OF WINEMAKER/DISTILLER:
Melanie da Trinidad-Asher

VARIETIES CULTIVATED:
Moscatel, Italia, Torontel, Albilla, Quebranta, Negra Corriente, Mollar.

DESCRIPTION OF HISTORY AND PHILOSOPHY:
Macchu Pisco is a premium Peruvian Pisco distilled according to ancestral traditions dating back to the 17th century. It is produced in Ica, historically the cradle of Pisco production. Launched in 2005, Macchu Pisco was developed by Peruvian native Melanie da Trinidad-Asher who formulated the plan at Harvard Business School. She handles virtually every aspect of production and distribution together with family members and friends in Peru and around the world. Only the finest juice is used to make these premium piscos. Each liter of Macchu Pisco produced requires about 8kg of Quebranta grapes (the equivalent of 8 bottles of wine per 1 bottle of pisco.) The family still presses every grape using their feet to maintain the traditions of their ancestors.

WEBSITE: www.macchupisco.com



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