

## PISCO LOGÍA

Pisco LOGIA is a grape brandy distilled and bottled at the vineyards in the Mala Valley, south of Lima, Peru. The traditional production methods of Pisco are regulated by the Peruvian government. Like Mezcal in Mexico, the spirit has significant cultural and social meaning among indigenous Peruvians. Pisco LOGIA founder Meg MacFarland fell in love with Pisco in Peru in 2003. For three seasons, she learned the ropes at a Government co-op distillery in Ica. In 2011, Meg joined with Nati Gordillo, a talented long-time distiller who had a pot still and vineyards near Azpitia.



Production at Pisco LOGIA is about honoring tradition with care, attention to detail, and love of the process. The brandies are distilled from estate-grown grapes, crushed by foot, followed by a light mechanical extraction. Fermentation is at ambient temperature using native yeasts. By regulation, Pisco distilled in Peru must conform to traditional modes of production: restricted grape varieties, single distillation on a copper potstill (the Pisco LOGIA still is 300 liters), distillation to proof, no dilution with water, no additives, no barrel aging, and a minimum of 3 months resting in a neutral container. Pisco LOGIA adds an additional 3 months to the resting period to more fully mature and integrate the brandies.

The Pisco Puro Quebranta is a single varietal Pisco made from the non-aromatic Quebranta grape, a cross between the Criolla and Mollar varieties brought over from Spain in the 1500s. The Pisco Acholado, or “multivarietal” Pisco, is a blend of Quebranta and the aromatic Italia grape.

## PISCO PURO QUEBRANTA



*Pisco Puro Quebranta*

PRODUCED ENTIRELY BY HAND AT THE VINEYARD

MASTER DISTILLER  
NATI GORDILLO

DENOMINACIÓN DE ORIGEN  
CONTROLADA: AZPITIA

DISTILLED & BOTTLED BY  
TOPA SPIRITS LLC, AZPITIA, PERU

42% ALC./VOL. 750ML

**Base Ingredient:** 100% Quebranta

**Fermentation:** native yeast fermentation in ambient temperatures

**Still Size & Type:** 300L copper stills

**Distillation:** Single distillation to proof

**Maturation:** Rested in a neutral vessel for 6 months

**Alcohol:** 41.8%

**Production #s:** N/A

**Country:** Peru

**Region:** Mala River Valley

**Sub Region:** Azpitia

**Spirit Style:** Pisco

**Distiller:** Nati Gordillo