



PISCO TRES ERRES 40°

Compañía Pisquera de Chile S.A., Elqui Valley, Chile

eCommerce # 26917 | 40.0 % alc./vol.

700mL | \$39.95 *subject to change

Very intense aroma, with an emphasis on vanilla, honey and wood that come from its aging in barrels, in addition to the own special attributes bestowed by the different grape varieties, such as floral notes of jasmine, violets and roses, accompanied by fruity expressions of peaches and apricots, with an added citric freshness. Sweet flavour, with a medium alcohol feeling, outstanding floral notes and a medium persistence.

Pisco under the brand "Tres Erres" has been produced since 1928. This is the first pisco from the valley of Elka, which today is respectfully called the "father of all pisco". The name "Tres Erres", which translates as "Three R", refers to the initials of the creator of the brand and founder of one of the largest wineries of Chile - Rigoberto Rodriguez Rodriguez.

Distillery & Terrior:

Compañía Pisquera de Chile started in 2005 by famous Chilean alcohol group Compañía Cervecerías Unidas (CCU) to focus pisco based products, it became the largest in Pisco (and Pisco drinks) exports (2020): 40% Market Share by Volume 31% Market Share by Value.

Pisco is made from the grapes grown in the Elki Valley, in a sunny climate with very low rainfall. The characteristics of the terrior give the grapes unique properties, including high sugar content and a bright aroma.

Productions:

Double distillation and a resting time in barrels, medium high intensity.

Varieties: Moscatel Rosada, Moscatel de Alejandría, Pedro Jiménez

Residual sugar: 1 g/L

Serving suggestion and food pairing: Perfectly combines with sweet and sour dishes, it is used as a part of cocktails.

Concours Mondial de Bruxelles

San Francisco World Spirits Competition

Wine & Spirits Competition USA

International Spirits Challenge UK

Ultimate Spirits Challenge USA

GOLD

SILVER

SILVER

BRONZE

83p

