

BARSOL SELECTO ACHOLADO PISCO

BARSOL | ICA VALLEY, PERU



PRODUCT INFORMATION

- Produced from a blend of piscos distilled from quebranta, italia & torontel grapes
- Approximate blend of 70% quebranta, 20% italia & 10% torontel
- Pot-distilled using alembic copper stills in the traditional manner
- Distilled once to bottle proof; no water or other ingredients are added
- Produced at the historic Bodega San Isidro in Peru's Ica Valley
- Excellent in cocktails, particularly the Chilcano
- 41.3% ABV

AWARDS & PRESS

#1 TOP TRENDING PISCO BRAND | Drinks International 2017

GOLD MEDAL | San Francisco World Spirits Competition 2007

"[BarSol's] Diego Loret de Mola is pisco's prince and heir apparent...Diego's love for what each individual grape has to offer can be seen in BarSol's Italia and Torontel offerings, which are nothing short of magical." - Geoff Kleinman, DrinkSpirits.com

BRAND INFORMATION

BarSol is leading the pisco renaissance into the modern age with the revitalization of the historic Bodega San Isidro in the Ica Valley region of Peru. The estate was founded in the 1800s but sadly closed down the commercial operation in 1968 when the military government expropriated all their land. In 2002, the Bodega San Isidro found new ownership under Carlos Ferreyros and Diego Loret de Mola with a vision to bring to every "bar" in the world the ultimate pisco produced under the "sol" (sun) of Ica, hence the brand "BarSol." The pride of the distillery is the century-old, original estate-owned copper pot stills that are used to make all of BarSol's piscos under the guidance of master distiller Diego Loret de Mola. In addition, the structure of the distillery has been reconditioned in order to maintain the artisanal style of the 100-year-old distillery.



For additional information, cocktail recipes, photos, and videos, please visit: www.hotalingandco.com

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