



LA PERUANA MOSTO VERDE

Torontel Grapes | Pisco Artisanal

Pisco la Peruana Mosto Verde is handcrafted purely from Torontel grapes. Mosto Verde is a method where the fermentation is stopped halfway through to get more intense aromas. This process requires five to six times more grapes than the traditional way.

Tasting notes

Taste

Delicate with aromas of honey and verbena, balanced by a hint of cinnamon and tangy orange.

Finish

The finish has floral notes of jasmine, all in a smooth yet daring assemblage.

