

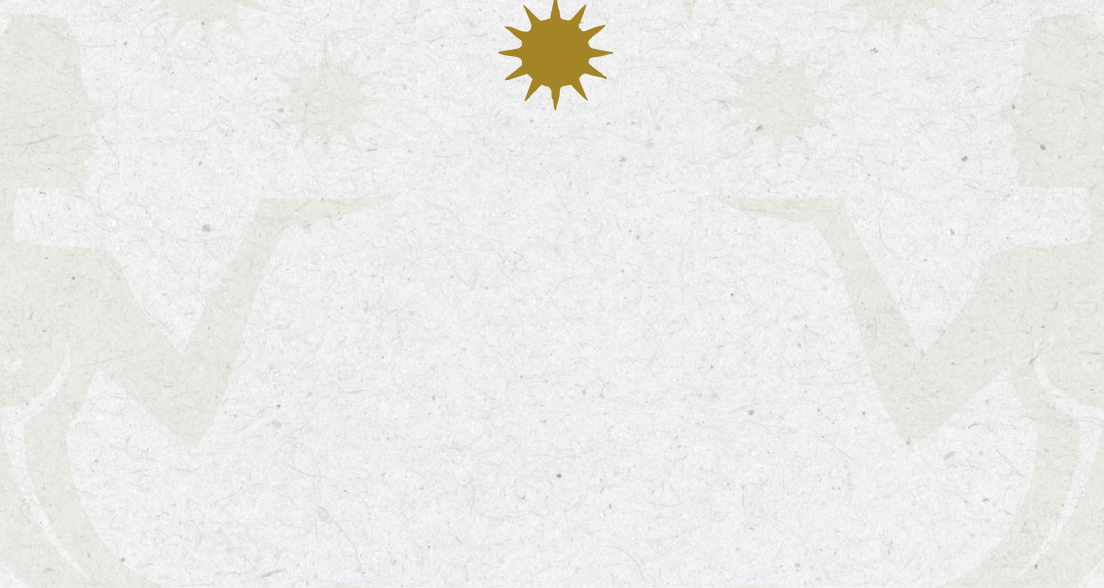


PISCO  
PATRIMONIO  
SUYUS



*The water  
falls down from the Andes  
Mountains  
And meets those who listen*

*Singing on her way  
To make the grapes  
Dancing  
On her way to the sea*







This luscious liquid, translucent yet animated, is not just the fruits of a technical process, but a **collaboration of competitive forces, yielding brilliant flavors, layers and seductions.**

Our spirit, represented by Uva, the divinity of grapes and the spirit of Patrimonio on its label, unifies two concepts: **history and flavor.** The history of pisco, itself, as part of Peru's maritime trade resources since the 1600's (and the liquid which eased a sailor's journey to California). As well as the flavor, **the Bay of Paracas and the Pacific Ocean**, which offers salinity and minerality to the grapes along the coast.

Our soul, represented by the four stars of The Southern Cross, are **our Suyus, the four cardinal directions of the Inca**, in the Andes, from where the waters come to nourish our grapes. The Southern Coast of Peru, where our grapes are grown, receive only fluvial flow from the Andes, in the fertile valleys gushing with torrential waters.

Together, the deep roots of the grapes bring layers of history – volcanic, oceanic and cultural – to the flavors of our grapes, growing in arid desert conditions brimming with surrounding **tropical notes of citrus, pecan, apple, chocolate and coastal grasses.**

Finally, our copper coin, emblazoned with our seal, references the copper alambique still which is used for making our spirit, pisco, a tradition from the Franciscan order, which first brought the grapes and later the technique, to this part of the world.



*The truth  
Follow notes of earth  
And water*



# PISCO PATRIMONIO SUYUS



☀ **PRODUCTION** Batch #3

☀ **GRAPE VARIETIES**

40% Albilla  
30% Quebranta  
15% Torontel  
15% Italia

With a blend of **3 to 1** from  
Patrimonio Batch **#1 & #2**

ALCOHOL CONTENT

☀ 46 ABV

MUST

☀ Cold macerated at 13°C

TYPE OF PISCO

☀ Acholado (Blend)





Património Pisco  
D.O. # 0000001016 • R.S. 6750220NNEFOHN  
Produce of Peru  
Produced by Ties Piqueros & Bottled by Hacienda Alto los Tinos  
Imported by Society Wine and Spirits, Washington State

Harvested and Bottled by Ties Piqueros in the Valley of Ica, with water sourced from Laguna Cotacotana in the highlands.

- ☀ **PRODUCED AT** Santa Cruz de Flores, Azpitia - Lima.
- ☀ **AGING TIME** Minimum 1 year, average of 18 months with 20% aged for 3–4 years.
- ☀ **DISTILLED TO PROOF** in a copper still with wine heater.
- ☀ **FERMENTED & AGED IN STAINLESS STEEL.** Triple filtered with copper extraction.
  
- ☀ **FOUNDER/DIRECTOR** Adam L. Weintraub
- ☀ **MASTER DISTILLER** José Armando Flores Alcazar
- ☀ **DO:** Winery# 00000001016
- ☀ **HEALTH REGISTRATION** 675022ON/NEFOHN







PATRIMONIO  
SUYUS

