



BARSOL PRIMERO QUEBRANTA PISCO

70CL | 41.3%



THE ULTIMATE ARTISINAL PISCO

BarSol has been hand-making Pisco of outstanding quality in the Ica Valley since 2002 and champions the category of Peruvian Pisco. The Quebranta grape is unique to Peru.

FRUIT AND NUT NOTES WITH ELEGANT COMPLEXITY

Subtle aromas of raisin, pear, pastry, grass and toasted nuts. These develop on the palate with a creamy texture and flavours of banana, dried peach, shortbread and dark, nutty chocolate.



THE PERFECT PISCO SOUR

Shake 50ml BarSol Quebranta Pisco, 25ml Lime Juice, 25ml Sugar Syrup and 15ml Egg White (or vegan foamer) with ice and strain into a coupe glass. Garnish with three dots of Angostura bitters.

PERUVIAN PROVENANCE

The distillery, Bodega San Isidro, dates back to the 1800's and is surrounded by sun-drenched vineyards. Founded by Diego Loret de Mola and Carlos Ferreyros, BarSol adheres to the traditional Pisco pot distillation method practiced in Peru since the 1500's.

100% GRAPES

The only ingredient is Quebranta grapes; fermented naturally with wild yeast that live on the grape skins, distilled in traditional pot stills, rested for at least 12 months, and no water is added before bottling.

