

EL PISCO
GOBERNADOR



DO: Limarí Valley



Grape varieties: Muscat of Alexandria and Muscat Rosé



Winemaking:

This pisco is produced with only a single discontinuous distillation process in copper alembic still, in order to conserve the terpene scents of the muscatel variety.

Ageing: Single, discontinuous distillation in copper stills

Bottling month: 20th August 2012



Technical data:

Alcohol level: 40%

pH: 3,40

Allergy advice: Contains sulfites



Available formats:

70 cl



Tasting notes:

Colorless pisco, brilliant, with silver sparkles, elaborated with Rosé Muscatel and Muscat of Alexandria grape varieties. It has an exuberant floral scent with notes of roses and jasmines, in addition to candied citrus peels. In the palate, it is appetizing, greedy, round, and even creamy, with a long and persistent aftertaste.



Serving suggestions:

To use especially in cocktails and why not to cheer up desserts flaming a delicious crepe suzette or simply very ripe fruits.



Winemaker's comments:

50% Muscat of Alexandria and 50% Rosé Muscat.



Awards:

- Gold Medal, World Spirits Awards 2018 (Austria)
- 90 points, Peñín 2017 (Chile)
- 90 points, Peñín 2016 (Chile)
- 90 points, Peñín 2015 (Chile)
- Silver Medal, International Spirits Challenge 2014 (United Kingdom)
- Silver Medal, Cata d'or 2013 (Chile)
- Gold Medal, Concours Mondial de Bruxelles 2013 (Belgium)



Story:

FELIPE MARGUTT DONAIRE

“El Gobernador” encapsulates the spirit of adventure of the Chilean North with a bottle made especially for this pisco, a cork “bartop” style closure and a limegreen label which presents the story of our Governor of Ovalle: Filipe Margutt Donaire.

