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AMATHUS
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1615 PISCO ACHOLADO



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Bodega San Nicolas are located 243 km south of Lima, in the region of Ica in the Province of Pisco. The vineyard was originally part of the old Hacienda of Santa Cruz de Lanchas from the 1600s, run by Jesuit monks who tended the vineyards, and made and sold Pisco in colonial times. The ruins still remain today.

The current vineyards are around 20 years old, and comprise 20 hectares: 15 of Quebranta, 3 of Italia and 2 of Albilla. The vineyards are only 10km from the ocean and enjoy their own microclimate with influences from the Paracas winds in August and September. Master Distiller and Oenologist Edwin Landeu is an ex Citevid employee.

Acholado is a blend of two or more of the varieties permitted for pisco, and 1615 blend all four of the varieties they use: Quebranta, Italia, Torontel and Albilla. A young pisco, this is matured for just 6 months.