

## DESTILERIAS PICO - SINCE 1.824

### TECHNICAL DATA SHEET "CACAO PICO" COCOA LIQUOR



The star product of the distillery has always been the liquor Cacao Pico, made from a completely handmade from cocoa beans of Venezuela and Ecuador quality premium and especially aromatic.

Cacao Pico is ideal for taking icy, cold with ice, in cocktails or as a basic ingredient in confectionery. Prestigious confectioners used as a differentiating ingredient Cacao Pico and give a unique personality to their cakes, truffles, mousse or desserts in general.

**Elaboration:** The process starts by toasting the beans, followed by trituration, maceration and finally distillation, yielding a liquor of exquisite flavor and taste.

**Ingredients:** Toasted and ground cocoa beans, molasses alcohol, water and white sugar

**Analytical data:**

100% Artisanal distillation

30% V.I. Alcohol

Baume Alcohol content: 14,5

**Tasting notes:** Crystal clear on the eye, with the aroma of a freshly baked chocolate cake. Palate: not unlike to vodka, but with a pleasing persistent chocolate finish.

Color: Transparent / Smell: cocoa and sugar /Taste: sweet cocoa/ Appearance: Clear and bright.

**Gastronomy:** Confectionery, cakes, truffles, mousses, and all kinds of desserts. Also, we can take it icy, cold with ice or in cocktails.

**Awards:** Many cocktails made with Cacao Pico has been awarded in history through different competitions of cocktail, from the award known as "Alexandre" with brandy or with gin and Cacao Pico, to cocktail "to liquindoi" winner of the bicentenary of "La Pepa" Cadiz 2012.

"Le Salon Saveurs" in Paris, being named 2 consecutive years the best liquor of the fair.

Year 2.015: Gold medal the awards "Select Spirits International 2,015" through the magazine Wine & Gourmet Selection. 88/100 points.

