OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Crema de Cacao Pico







Crema de Cacao Pico, a chocolate-flavored liqueur with a rich history, traces its origins back to European monks who began experimenting with cacao in the 17th century, shortly after its introduction from the Americas.

Founded in 1824 by D. Manuel Pico in El Puerto de Santa María, within the renowned "Marco de Jerez", Destilerías Pico has thrived through three generations as a family business. In 1952, ownership passed to the Merello brothers, who uphold its small-scale, familial ethos. This legacy has fostered a loyal customer base drawn to its exceptional quality and commitment to tradition.

Pico Crème de Cacao Liqueur embodies a delightful blend of history, meticulous technique, and all-natural flavors.

WHAT MAKES THIS SPIRIT UNIQUE?: The Crema de Cacao Pico (Pico Crème de Cacao Liqueur) is the flagship product of the distillery, crafted entirely by hand from high-quality and aromatic Creole cacao beans, a rare and highly sought-after variety sourced from Venezuela and Ecuador. Distilled in special copper stills using the traditional "bain-marie" method, it has followed the same formula for 200 years.

MASH BILL: 100% Creole Cacao sourced from Venezuela and Ecuador.

PAIRING SUGGESTIONS: Cacao Pico is perfect for enjoying over ice cream, sipping chilled with ice, in cocktails, or as a key ingredient in baking. Pastry chefs use Cacao Pico to add a distinctive touch and unique personality to their cakes, truffles, mousses, and other desserts.

The best classic cocktails for this spirit include the Brandy Alexander, a creamy, chocolate-flavored cocktail that perfectly complements the rich notes of the spirit, and the Gin Alexander, a delightful twist on the classic Brandy Alexander, combining gin with the spirit for a unique flavor profile. Additionally, the Carajillo offers a bold mix of coffee and the spirit, creating a robust and invigorating drink, while the Café Porteño blends the spirit with espresso for a refined and flavorful experience.

DISTILLATION INFO: The process for Crème de Cacao Liqueur begins with roasting and macerating the beans in glass demijohns. Employing traditional craftsmanship and specially designed copper alembics, they extract the purest essence of the cocoa beans, carefully separating the "heads," "tails," and "heart" for precise production purposes. Only the hearts—the highest quality part—are retained. These are then meticulously mixed with syrup for sweetness, resulting in an alcoholic content of 30%. The liqueur undergoes careful filtration and bottling as part of their rigorous production process, ensuring exceptional quality from start to finish.

After distillation, their liqueurs undergo meticulous procedures, including thorough filtration and rigorous analysis to achieve perfect alcohol content, aroma, color, and density. Each batch is bottled for commercial distribution, maintaining their commitment to excellence and tradition in every bottle.

PRODUCTION: 25000

TASTING NOTES Viscous in appearance, this liqueur offers intense aromas of pure milk chocolate, complemented by creamy notes and hints of hazelnut on the nose. On the palate, it is smooth and warm, with a subtle anise undertone and a well-balanced sweetness. The finish elegantly returns to the taste of fine chocolate.

ALCOHOL CONTENT: 30%

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