

🌀PiscoisPeru



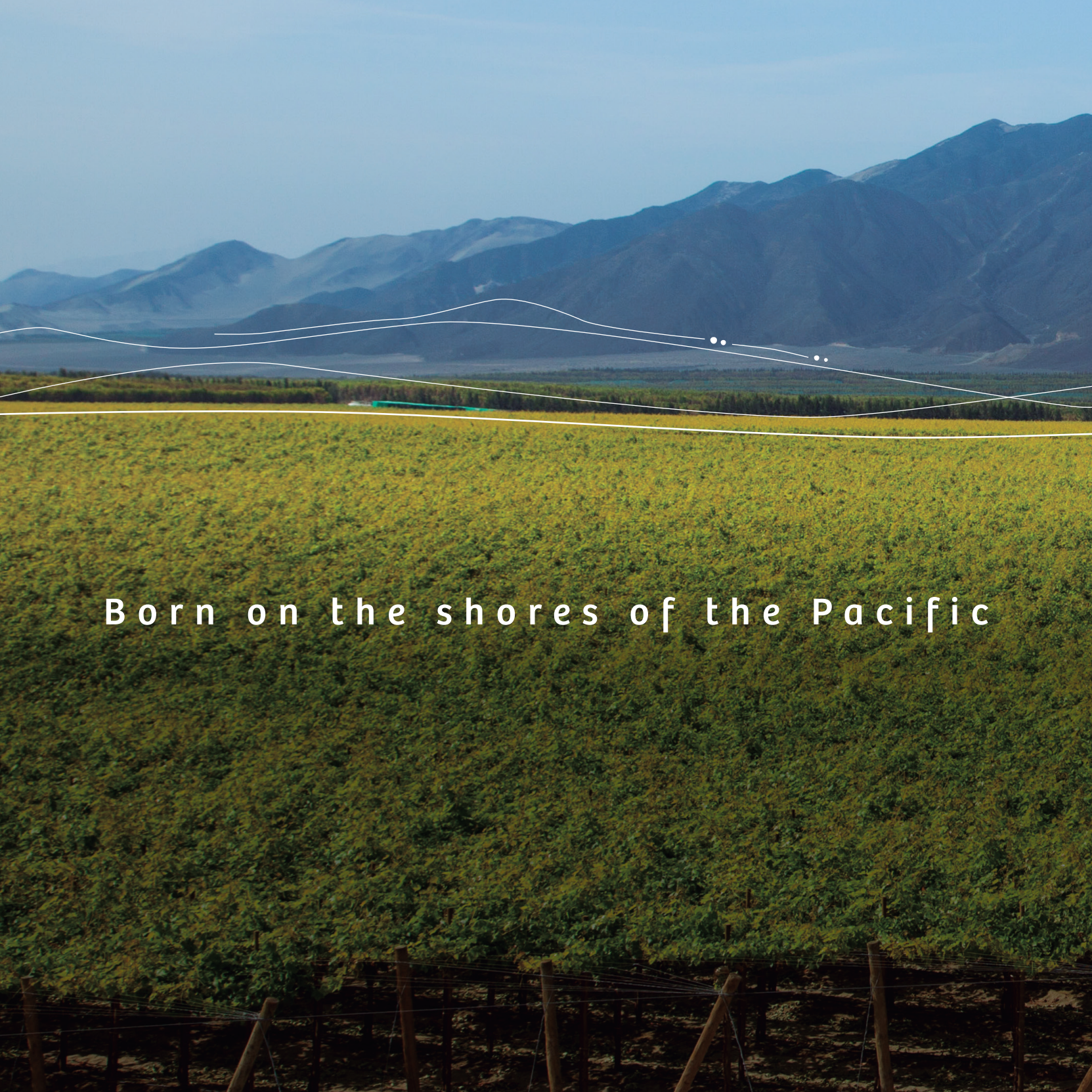





Pisco, unique and matchless

Pisco is a grape distillate, a spirit, made exclusively in Peru by fermentation of fresh must. It is still distilled following the traditions of its first makers, dating back to the end of the XVI century.

Pisco owes its denomination of origin to the name of a Peruvian coastal village. The surrounding valleys provided the ideal conditions for planting the first grape seeds of the appropriate variety for making Pisco. Distilling Pisco requires a peculiar process, compared to other spirits. Excepting fresh must, no other ingredient is used, thus preserving the spirit's purity at its highest. Pisco has attained the status of a flagship Peruvian product and is a source of national pride.



Born on the shores of the Pacific



Pisco is a fishing village located on the South American shores of the Pacific Ocean, 230 km south of Lima, Peru's capital. The name Pisco is a Quechua word, the ancient language of Peru, originally used for a type of bird and which gradually came to be used to name different villages and towns, such as "Pischovasi" (the house of birds), "Piscopampa" (the prairie of birds), and "Piscobamba" (the field of birds). Pisco was the name given to the "Valley of the Birds" and by extension to the community living there, the Piskus.

Later, during the Spanish colony, the name Pisco was given to the harbor located in this valley, from where an outstanding local spirit was shipped to Spain and other Spanish colonies. As a result, colonial customs registered the distillate arriving from this port as a "spirit coming from the port of Pisco" or simply "Pisco".

The regions authorized to produce Pisco are the coastal valleys in the departments of Lima, Ica, Arequipa, Moquegua and the Locumba, Sama and Caplina valleys in the department of Tacna.

The charm of diversity

A megadiverse country, Peru boasts a range of climates, ecosystems and genetic resources that gave birth to one of the world's richest agricultural civilizations.

Such favorable conditions allow growing various types of grapes whose value stems from the large number of Pisco grape strains, and each variety's peculiarities. Denomination of origin standards classify Pisco in three categories depending on the combination of grape varieties: Pure, Mixed and Green Must.

Pure Pisco is made from a single grape variety, such as *Quebranta* that gives Pisco its unmistakable taste of plantain, apple, pecan and black raisins. Then comes *Mollar*, with fresh herbal and honey scents. *Black Creole* adds touches of chocolate, peach and lime when feeling Pisco's hints.

Uvina brings characteristic touches of olive, while *Italia* evokes seducing lime, honey and white raisin nuances. *Torontel* seduces us with a brush of jasmine, apple blossoms and mandarine, while *Moscatel* fills us with an intoxicating scent of peach, vanilla and roses. *Albilla's* delicate peach and apple scents, and the touch of pecan and vanilla it brings, combine to pleasantly surprise us.

Mixed or "acholado" Piscos are made from a combination of two or more varieties of Pisco grapes, creating a marvelous burst of mouth scents and bouquets.

Green must Piscos are made from partly fermented must that results in a more intensely perfumed distillate.





Some tips to better enjoy Pisco ..

To appreciate the qualities of Pisco, connoisseurs advise using the right type of glass, the Pisco glass.

• • • ————— Shaped as a tulip, the Pisco glass highlights the perfume of Pisco once poured. The palate exhilarates at its first contact with the distillate, as your taste explores the generous spirit that goes into Pisco making. The glass must be filled a third full, to better appreciate the brightness, transparency and clarity of Pisco.

Then, we slowly bring the glass closer to the nose though never forgetting in its purest forms, Pisco reaches 42 degrees of alcohol. We will then discover the bouquet of each variety. Indeed, the bouquet of a quality Pisco can be a source of indescribable pleasure.

Finally, when tasting, we suggest to bring the glass to the lips of your mouth, to patiently and slowly appreciate the taste of each sip of distillate. Pisco must not burn your throat, but rather go down smoothly as a nectar. Connoisseurs say Pisco must be tasted with love, like a caress before a never ending kiss.



Versatility

A man in a dark suit and light blue shirt is shown in profile, looking towards the left. He is standing at a bar, with his hands resting on the counter. The background is a blurred bar scene with various bottles and warm, bokeh-style lights. The text is overlaid on the image.

Pairing and cocktail making

Pisco is a very versatile distillate that can be enjoyed pure, paired with sweet or savory dishes, or as an ingredient in many recipes. Sommeliers recommend choosing grape varieties by their degree of sweetness. For instance, *Italia* Pisco, of typical marked citrus tones, will highlight the taste of a lime pie or citrus fruit-filled truffles, like orange bonbons.

Pisco distilled from *Black Creole*, thanks to its whiff of chocolate and coffee, is the perfect match for tiramisu or coffee truffles. *Albilla* Pisco's subtle peach bouquet and taste is the perfect accompaniment for a tart fruit mousse.

Pisco's pairing options are endless but it is in the universe of cocktail making that it has reached a protagonist role, featured in the world's most exquisite distillates' lists.



A blurred background of a bar or restaurant with warm lighting and a person's shoulder in the foreground.

C O C K T A I L S ..



Pisco Sour ____ ..

At the beginning of the XX century, Union Street, in Lima's historical downtown, convened the young republic's elites. Local aristocrats and literati met at its numerous bars and cafes, including Morris Bar, owned by Victor Morris, an American. Inspired whisky sour, a mix of bourbon whisky, lemon juice and sugar, Morris mixed the first Pisco sours in the 1920s. Over time, the recipe was perfected by his apprentices, who later took it to the Maury and Bolivar hotels where Pisco captivated the palates of personalities like John Wayne, Orson Welles, Walt Disney, Clark Gable and beautiful Ava Gardner. Ever since, Pisco sour has been Peru's emblematic cocktail.



INGREDIENTS:

4 oz. pure Quebranta Pisco
1 oz. lime juice
1 oz. simple syrup
¼ oz. egg white
4 ice cubes
3 dashes Angostura bitters

PREPARATION:

Pour Pisco, lemon juice, syrup and egg white in shaker. Shake for 8 to 10 seconds. Pour in a chilled cocktail glass and decorate with dashes of bitters.

Chilcano ____ ..

A fish head chowder with a strong lime seasoning is typical of Peru's northern coast, and is renowned for reinvigorating nighthawks after a long night out on the town. The chowder is called Chilcano and inspired Italian immigrants to name one of their traditional cocktails they called Buon Giorno, or Good Day, a ginger ale mix they drank as a tonic. Not having the pomace brandy they used for their typical cocktail, they substituted Pisco. Easy to mix, it quickly became popular at the newcomers' bars and groceries, like Queirolo, Cordano, Arbocco and Giaccolleti, to later join the cocktail lists of Peru's most exclusive restaurants.

INGREDIENTS:

2 oz. pure Pisco
¼ oz. lime juice
3 dashes Angostura bitters
4 oz. ginger ale
4 ice cubes

PREPARATION:

Pour all ingredients in a highball tumbler, stir and drop a lemon slice in the glass to serve.







Capitan ____..

A classic Peruvian cocktail, Capitan dates back to the 1920s and was originally mixed in the Andean region of Puno where Peruvian Army captains on their night rounds ordered at the local bars their favorite cocktail mix of vermouth and Pisco. Young officers, so the story goes, called this mix a “20 cent”, a synonym of a cheap cocktail mixed with locally made vermouth, much needed in the cold Andean nights to warm up the body and the spirit. The cocktail became popular among higher ranking officers too, including army generals who came to call it a Cavalry Captain. Over time, the recipe crossed the Andes and arrived at the capital where it evolved so dramatically, it is now only served in a martini glass.



INGREDIENTS:

1 ½ oz. pure Pisco

1 ½ oz. Cinzano Rosso vermouth

3 ice cubes

PREPARATION:

Put all ingredients in a shaker and shake for 10 seconds.

Pour in a chilled martini glass.

Pisco Point ____ ..

A mix that brings out Pisco's ability to replace the best known distillates used in older traditional cocktails, and also replace modern day distillates used in modern cocktail classics, like appletinis. A Pisco point mixes grape distilled spirit with fresh fruit aromatic flavors, like apple's, without losing balance and strength, and confirm Pisco has a place in the trendiest modern cocktail bars.

INGREDIENTS:

1 oz. pure Pisco
¼ Auerna Sicilian bitters
1 oz. apple liquor
1 star anise seed
4 ice cubes

PREPARATION:

Put all ingredients in a shaker and cool down twirling the bar spoon for 8 to 10 seconds. Pour in a chilled glass and decorate with star anise seed.







Pisco Tropical ____..

A mix combining the warmest tropical flavors, a Pisco Tropical blends the spirit's clear taste and the Caribbean flavors of grapefruit, a sweet slightly tart tasting citrus, bathed in the intense whiff of distilled grapes. Though combining flavors from Polynesia and the West Indies, a Tropical clearly shows that more than a Peruvian distillate, Pisco is a universal eau de vie.



INGREDIENTS:

- 4 leaves mint
- 1 oz. pure Pisco
- 2 oz. Barbieri aperol spritz
- 3 oz. grapefruit juice

PREPARATION:

Rub mint leaves against highball glass rims and then pour in all ingredients. Stir with bar spoon and serve with stirrers.

. DIRECTORY OF PISCO COMPANIES





BARSOL

Bodega San Isidro S.A.C.

Diego Loret de Mola

(51-1) 941-751-440

diegol@barsolpisco.com

www.barsolpisco.com



CEPAS DE LORO

Viña de Pitis S.R.L.

César Darío Uyén Gordillo

(51-54) 660-427

cesar.uyen@piscocepasdeloro.pe

www.piscocepasdeloro.pe



BENEDICTO PEÑA

Bodega y Viñedos Santa María S.A.C.

Giuliana Mancini

(51-1) 654-0884

gmancini@badegasantamaria.com



CUATRO GALLOS

Bodegas Don Luis S.A.C.

Carlos Moreno Mejía

(51-1) 248-6481

c.moreno@bodegasdonluis.pe

www.cuatrogallos.com.pe



CASCAJAL

Valle Undo Inversiones S.A.C.

Yuri Saravía Fernández

(51-1) 628-4443

yuri.saravia@cascajal.com

www.cascajal.com



DEMONIO DE LOS ANDES

Viña Tacama S.A.

María del Pilar Granda Neggli

(51-1) 218-3017

mpgranda@tacama.com

www.tacama.com



EL ALAMBIQUE

El Alambique S.A.C.

Carmen Comeltant

(51-1) 546-0397

piscoelalambique@yahoo.com

www.barsolpisco.com

PISCO JH JH

Grupo Corcel S.A.C.

Jesús A. Hernández Álvarez

(51-56) 232-882

bodegayanquiza@gmail.com

www.bodegayanquiza.com



FINCA ROTONDO

Bodega Viña Vieja

Antonio Pérez Meléndez

(51-1) 444-2562

aperez@vinavieja.com

www.vinavieja.com



J. UGARELLI S.

José Ugarelli Silva

José Ugarelli Silva

(51-1) 477-8188

joseugarelli@yahoo.com

www.joseugarelli.com



HACIENDA DEL ABUELO

Viña del Valle S.R.L.

Félix Omar Zegarra Ríos

(51-1) 983-771-990

ozegarra@haciendadelabuelo.com

www.haciendadelabuelo.com



LABLANCO
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Servipacking S.A.C.

Carlos Arturo Mejía Pérez

(51-1) 258-0385

cmejia@piscolablanco.com

www.piscolablanco.com



LAS ONCE DE AZPITIA

Inversiones Fas S.A.C.

Giovanni Ormaeche Reyes

(51-1) 667-9052

giovanni@piscoxi.com

www.piscoxi.com



PISCO VIEJO TONEL

Agroindustrial Viejo Tonel S.A.C.

Bladimir Cárdenas

(51-1) 429-3378

bcardenas@viejotonel.com

www.viejotonel.com



MACCHU PISCO

Macchu Pisco S.A.C.

Melanie Asher

(1) 240-277-9888

melanie@macchupisco.com

www.macchupisco.com



PISCO 1615

Bodega San Nicolás S.A.

Arturo Ayulo León

(51-1) 221-9225

aayulo@pisco1615.pe

www.pisco1615.pe



OCUCAJE

Viña Ocucaje S.A.

Alejandro Pappalardo

(51-1) 251-4570

apappalardo@ocucaje.com

www.ocucaje.com



PORTÓN

Destilería La Caravedo S.R.L.

Johnny Schuler Rauch

(51-1) 711-7800

contacto@lacaravedo.com

www.piscoporton.com



SANTIAGO QUEIROLO

Santiago Queirolo S.A.C.

Santiago Queirolo Targarona

(51-1) 205-7170

exportacion@santiagoqueirolo.com

www.santiagoqueirolo.com



SOTELO

Bodega Sotelo S.A.C.

Julio Alejandro Sotelo Alca

(51-56) 231-380

bodega@sotelo.com.pe

www.sotelo.pe



SARCAY DE AZPITIA

El Alambique de Azpitia S.A.

Jaime Marimón Pizarro

(51-1) 266-4626

gerencia@sarcay.pe

www.sarcay.pe www.vinavieja.com



TABERNERO

Bodegas y Viñedos Tabernero S.A.C.

Carlos Rotondo Dónola

(51-1) 444-2310

crotondo@tabernero.com

www.tabernero.com



SOLDEICA

Bodegas Vista Alegre S.A.C.

Jorge y Alfredo Picasso Salinas

(51-1) 248-6758

gerencia@vistaalegre.com.pe

www.vistaalegre.com.pe



TRES GENERACIONES

Agroindustrias Tres Generaciones S.A.C.

Cecilia Gonzáles Martínez

(51-1) 255-7610

cecilia@piscotresgeneraciones.com

www.piscotresgeneraciones.com

PISCO
VIÑAS DE
ORO

VIÑAS DE ORO

Bodegas Viñas De Oro S.A.

Enrique Lulli Rodríguez-Larraín

(51-1) 706-2241

elulli@buo.com.pe

www.piscovinasdeoro.com.pe



4 FUNDOS

Monte Grande E.I.R.L.

Martín Santa María

(51) 997-590-209

4fundos@gmail.com

www.4fundos.pe





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Calle Uno Oeste N° 50, piso 14, Córpac, San Isidro, Lima - Perú

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PROMPERU Team: William Arteaga, Tatiana Veli, Víctor Sarabia, Pilar Rodríguez, Franco Ortiz, Milagros Bustamante and Gabriela Trujillo.

Signature cocktails: Roberto Meléndez.

Writing and style edition: Luis Felipe Gamarra.

Cocktails photography: Diana de Piérola and Yayo López.

Photos by: Arturo Bullard, Din 21, Rengo Giraldo, Enrique Castro-Mendiivil, Alex Bryce, Inés Menacho, Sergio Urday-PromPerú, Yayo.

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www.perutradenow.com

