

## Main producers of Pisco

More than 250 authorized pisco producers and 300 brands are presently available in the Peruvian market. The following are some of the main producers:

[www.3navajas.com](http://www.3navajas.com)

[www.agroindustriascuneo.com](http://www.agroindustriascuneo.com)

[www.barsolpisco.com](http://www.barsolpisco.com)

[www.bodegasantamaria.com](http://www.bodegasantamaria.com)

[www.cuatrogallos.com.pe](http://www.cuatrogallos.com.pe)

[www.donisidoro.com](http://www.donisidoro.com)

[www.elcomendadordecaraveli.com](http://www.elcomendadordecaraveli.com)

[www.elsarcay.pe](http://www.elsarcay.pe)

[www.ocucaje.com](http://www.ocucaje.com)

[www.piscobiondi.com](http://www.piscobiondi.com)

[www.piscocasadepiedra.com](http://www.piscocasadepiedra.com)

[www.piscocascajal.com](http://www.piscocascajal.com)

[www.piscocepasdeloro.pe](http://www.piscocepasdeloro.pe)

[www.piscocastadelinka.ca](http://www.piscocastadelinka.ca)

[www.piscodiez.com](http://www.piscodiez.com)

[www.piscodoncesar.com](http://www.piscodoncesar.com)

[www.piscodonsaturnino.com.pe](http://www.piscodonsaturnino.com.pe)

[www.piscoelixir.zijals.com](http://www.piscoelixir.zijals.com)

[www.piscohijodelsol.com](http://www.piscohijodelsol.com)

[www.piscojimenez.com](http://www.piscojimenez.com)

[www.piscomajes.com](http://www.piscomajes.com)

[www.piscomarquezdecaraveli.blogspot.com](http://www.piscomarquezdecaraveli.blogspot.com)

[www.piscopayet.com](http://www.piscopayet.com)

[www.piscopuro.com/bodega.html](http://www.piscopuro.com/bodega.html)

[www.piscoqollqe.com](http://www.piscoqollqe.com)

[www.piscotresgeneraciones.com](http://www.piscotresgeneraciones.com)

[www.santiagooqueirolo.com](http://www.santiagooqueirolo.com)

[www.tabernero.com](http://www.tabernero.com)

[www.tacama.com](http://www.tacama.com)

[www.valleinca.com](http://www.valleinca.com)

[www.viejotonel.com](http://www.viejotonel.com)

[www.vinavieja.com](http://www.vinavieja.com)

[www.vistaalegre.com.pe](http://www.vistaalegre.com.pe)



### Machu Picchu Pisco Recipe

Fill a glass flute with 3 or 5 ice cubes, 2 oz. Pisco, with ½ oz. green mint, 4 oz. orange juice, ½ oz. granadine syrup and garnish with 1 slice of orange and 2 straws.



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# PISCO

The Peruvian National Drink



Perú

peru.info

In many parts of the world, a raised glass is a clear sign of welcome. In Peru, the delicious brandy known as pisco is the best way to invite someone to discover centuries of history and tradition amidst the surprising cultural diversity that never fails to charm our guests.

## Origin of the Name



PISCO City,  
ICA (South  
of Lima, PERU)



The name Pisco comes from the ancient Inca language, Quechua. In the original language, the word "piscu" means, "bird", and it was used to name different villages and towns, such as "Piscohuasi" (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, in the present day region of Ica.

During the Colonial period, the name Pisco was given to the harbour located in this valley, from where an outstanding spirit was shipped to Spain and other Spanish colonies. As a result, cargo arriving from this port was registered at customs as "spirit coming from the port of Pisco" or simply "Pisco".



Like many Peruvian traditions, pisco is a manifestation of our mixed inheritance, an example of Andean heritage influenced by Hispanic culture. This brandy, aged in earthen jars, has always been an expression of what it means to be Peruvian. In the 17th Century, the Spanish traveller López de Carabantes described pisco as a worthy competitor of sherry, naming it one of the most exquisite drinks in the world. Even then it had been justly famous for years, its name identifying it unmistakably with the Peruvian coastal town.

Thus it is that for centuries, pisco has conquered the taste buds of everyone who tastes it. This delicate and tempting brandy can be drunk straight or as part of a cocktail.

## Main Pisco Recipes

As a main ingredient in traditional cocktails like Pisco Sour, or as a fresh alternative for fine mixtures, Pisco's complex personality provides bartenders with new ways to amuse consumers. When offered straight, served in a specially designed Pisco glass, it will surprise palates with its magnificent taste and aromas.

### Pisco Sour

Blend 3 measures of pure Pisco, 10 ice cubes, and 3/4 measure of sugar syrup or sugar. Add 1 measure of lime juice and 1/3 egg white (optional). Serve in cognac goblet with 3 drops of Angostura bitters.



### Chilcano of Pisco

Mix 2 oz of Pisco, ¼ oz of lime juice, 4 drops of Angostura bitters, 2 drops of sugar syrup or sugar, ½ piece of fresh orange, ice and top up with ginger ale. Serve with a slice of lime to decorate.



### Pisco Punch

In cocktail shaker mix 4 oz of Pisco, 2 tablespoons of pineapple juice, 2 tablespoons of sugar syrup or sugar, the juice of 1 lime with ice cubes. Shake and serve in cognac goblet with 4 drops of Angostura bitters.



### Fruit Daiquiri

In cocktail shaker mix 2 oz. of Pisco, ½ slice of canned peach, ¼ oz. of lemon juice and 1 cup of crushed ice



### Piscojito

Mix the mint leaves in a tall Collins glass with 1 teaspoon of syrup and 1 measure of lime juice. Add 2 measures of Pisco, fill glass with crushed ice and shake briefly. Top up with soda water and garnish with a sprig of mint.



Pisco brandy is an extract of pure grape juice. With its inimitable fragrance, pisco is the delicious result of the confluence of European grapevines, the sun-kissed lands of the southern Peruvian coast, and the wisdom and experience of the potters who first created the earthen jars in which this exquisite drink is aged. The best pisco is distinguished from all other drinks bearing the name by the way in which it is made: throughout the fermentation and distillation processes, the fresh must (grape juice) is never watered down. The average alcohol content of pisco is about 42°, its colour must be transparent, its flavour strong, and its odour lightly fragrant, never perfumed.

Around six or seven kilos of grapes are needed to obtain one litre of pisco. It includes no other ingredient but the recently fermented must of some of the eight types of grapes known as "pisco grapes" (Quebranta, black, Mollar, Uvina, and the aromatic ones: Italia, Torontel, Albilla and Moscatel). The must is what gives the pisco brandy its unmistakable flavour. It is the purity factor as well as the distillation process which makes pisco stand out!



## Different types of Pisco

Each type of pisco has its own characteristic taste. Pure pisco, the product of non-aromatic grapes such as Quebranta or Mollar, is rather mild. Aromatic pisco requires the use of more fragrant grapes such as Moscatel, Italia or Albilla, and as its name indicates, its aroma is exquisite. A variety known as 'pisco acholado' is the result of mixing grapes from different types of vines, producing a stronger pisco. 'Green Must' pisco is obtained by distilling the must before the fermentation process is complete. Finally, aromatized pisco is made by adding other fruits such as lemons, mangos or figs to the distillation process, thereby producing a delicate, fruity flavour.

