

pisco

Pisco is a colorless or yellowish-to-amber colored brandy produced in winemaking regions of Peru and Chile. Made by distilling fermented grape juice into a high-proof spirit, it was developed by 16th-century Spanish settlers as an alternative to orujo, a pomace brandy that was being imported from Spain.

Chilean variants:

- Pisco Corriente o Tradicional, 30% to 35% (60 to 70 proof).
- Pisco Especial, 35% to 40% (70 to 80 proof).
- Pisco Reservado, 40% (80 proof).
- Gran Pisco, 43% or more (86 or more proof).



Chilean pisco sour

Ingredients

- 1 measure lemon juice
- 2 measures of pisco
- sugar
- ice

Optional:

- egg white (for a nice foam)
- angostura bitters



Preparation: scramble!