



PISCO SOUR

Symbol of PERU

The History of Pisco

Pisco is a clear, distilled grape brandy made from the Quebranta grape grown in the Ica Valley, 300 kilometers south of Lima, Peruvian capital. Its soil and climate made it a choice for Peru's Spanish and Italian immigrants as home for their wineries. The 'Piskos' were the native inhabitants of this region centuries ago when the first vines were brought by the Spanish for their cultivation. Hence, its name.

The Pisco Sour cocktail was invented, ironically enough, by a Californian, Victor V. Morris, a North American miner, who ran out of whisky for his Whisky Sour at a mining camp, and improvised with Pisco instead. This spirit is considered an excellent aperitif and an exquisite liquor for the preparation of varied cocktails.