

# "The Pisco"

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Pisco is a typical alcoholic beverage of Peru. It is produced from the distillation of grapes, mainly of the quebranta, italia and lemon balm varieties. Pisco has a high alcohol content between 38% and 48%. It is characterized by having a mild and fresh flavor, with fruity and floral notes. It can be consumed neat or in cocktails. In August 2017, the Government of Peru declared pisco as Cultural Heritage of the Nation. PROMPERÚ promotes this flagship drink around the world through the sector brand Pisco: Spirit of Peru.



Peru, 1935. Commemorative series to the III Centenary of the foundation of Ica. It consists of 7

Since the conquest of the Inca Empire in 1533, the wines consumed by the Spaniards were imported from their country. The first grapes imported from Spain arrived in the Viceroyalty of Peru in 1553, and Spanish settlers began to produce wine. Then, at the end of the sixteenth century, as an alternative to pomace, a spirit imported by the Spaniards, Peruvian pisco began to be produced.

In Peru, pisco is considered the country's flagship distillate and has a Designation of Origin that regulates its production and quality.



Harvest: "Remove the grapes from the vine." This festival is celebrated in Ica in March. **The tread:** Numerous groups of treaders gather around the presses to dance barefoot on the grapes. Previously, the queen of the harvest is chosen, who places her feet on the fruits to give them a touch of majesty.



After being trodden the must comes out; it is transferred to vats, where it is fermented for a period of up to 10 days. It is then taken to copper, tin or stainless steel stills, where pisco is obtained.



After the distillation process, it goes to the maturation stage in neutral containers. The resting time is usually a minimum of three months, at the end of this time, the drink is filtered and finally bottled for consumption. Many pisco manufacturers store it in clay jars, as was done in colonial times.



The cocktail called "pisco sour" originated in Lima before 1920, at the Morris' Bar located in downtown Lima. The first documentary references to the "pisco sour" appear in 1920 in an article by Luis Alberto Sánchez, published in the magazine *Hogar de Lima* in September 1920. Since then, and due to its flavor, this appetizer has spread in Peru and in many countries around the world. By Ministerial Resolution, the first Saturday of February of each year was established as Pisco Sour Day.



Peru, 2016. Se tenant it is a commemorative celebration of the 100th anniversary of the creation of the Pisco Sour. Its printing was commissioned to Thomas Greg.



Peru, 2002. Souvenir sheet commissioned from Thomas Greg for printing. Painting by José Sabogal, Peruvian indigenous painter.

