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PERUVIAN DISTILLERS

We are a Sydney based importer, our goal is to provide to the Australian market the best of Craft Peruvian Spirits.

Starting with the Peruvian national spirit, we introduce craft Pisco Del Parral.

Pisco del Parral is produced at distillery bodega La Palma located at 36.8km carretera a Lunahuana provincia de Cañete, Lima Perú.

Del Parral Pisco is produced in small scales using copper alembic stills with a maximum capacity of 350 litres. Distillation occurs through a drip to drip method obtaining up to one litre every hour. Delivering a premium pisco on every harvest.

Del Parral Pisco range includes Pisco made of exquisite grape varietals: Italia, Quebranta and Acholado (blend).

PISCO MINT JULEP

3 tea spoon of sugar
½ oz plain water
1 mint sprig

2/3 cup of crushed ice
2 oz Pisco Italia Del Parral

In a highball glass, place the mint, water and sugar and muddle them together until the sugar is diluted. Add the pisco, crushed ice, and mix it all together.

Serve in a tall glass, garnish with a sprig of fresh mint and serve with a straw.



PISCO SOUR

4 ice cubes
2 oz Pisco Quebranta Del Parral
1 oz Lime juice
½ egg white
½ oz simple syrup

Method: Mix in the shaker.
Garnish with 3 drops of Angostura bitters and a lime round. Serve in a Martini or sour glass.



CHILCANO

4 Ice cubes
2 oz. Pisco Quebranta Del Parral
½ oz. simple syrup
½ oz. Lime juice
3 – 4 drops of Angostura bitters
Top off with Ginger Ale
Method: Direct into a tall glass
Garnish: Lime round.



CAPITAN

3 ice cubes
1 ½ oz. Pisco Italia Del Parral
1 oz. Vermouth Rosso
2-4 drops of Angostura bitters
Method: Mix in the cocktail shaker
Garnish with a cherry and serve in a Martini glass.



PASSIONFRUIT PISCO SOUR

Ice as needed
2 oz Pisco Quebranta Del Parral
1 ½ - 2 oz passionfruit mix
½ oz lime juice
½ egg white
Method: Mix in the shaker.
3 drops of Angostura bitters
Garnish with 3 drops of Angostura.