

## Pisco

Pisco is a Peruvian Brandy that is distilled from grapes much like brandy available throughout the world. What makes various brandies taste differently is the grape and wine base. If you have ever had Peruvian table wines you will notice a distinct woody flavour in the finish. This is the resulting flavour that is the characteristic tone of Pisco. It is also typically clear not a brandy colour.

All Pisco flavouring varies drastically throughout the brands available. Some say that the best Pisco is produced in the Ica Valley where the product produced in that region is said to have the smoothest finish possibly do to the temperate zone there.

The biggest difference between Piscos, much like other spirits, are the ingredients. When Pisco is made using a base of only wine and grapes it is very smooth. However, when other neutral spirits are added to make the base brandy last longer and to produce larger batches the woody flavouring decreases as does the smoothness.

Pisco is traditionally used to make a Pisco sour which is a combination of pulverized lime and sugar with crushed ice. Pisco can also be used to make Margaritas as well as Pisco Sunrises and Mojitos.

Take a look at your local LCBO for some Pisco today. It is a great change from Tequila and rum based drinks.