



**Don César**<sup>®</sup>  
**PISCOS GENUINOS**  
 TACNA - PERÚ

**THE PREFERRED PISCO FROM PERU**

“Don César is leading the way into the American mainstream” -Imbibe

**DON CÉSAR PISCO PURO**

Pisco Puro is made from the Quebranta grape and is a perfect base for a Pisco Sour. 42% alc/vol

*4 Stars* \* SPIRIT JOURNAL

*“As clear and pure as one could hope for; the exotic, perfumed bouquet opens for business with pungent scents of grape must and vines --the middle stage nosings resemble old style grappa quite a bit and, as such, are welcome to the olfactory sense --the final pass uncovers little new other than a trace of orange peel way in the distance --a comely, round, but not fat bouquet of pleasingly aromatic muscat; in the mouth, the spicity, intensely grapey entry is followed by a sturdy midpalate taste of lovely, ripe muscat --the alcohol level gives the mouth presence all the structure needed for a delightful pisco experience; the aftertaste is very long, sweetly fruity, ripe, a tad oily, and sound; the dandy choice for your Pisco Sour cocktails.”*

-F. Paul Pacult

*90-95 points*

WINE ENTHUSIAST

*“The nose is soft and winey, with some sharp peppery notes in the backdrop. The body is medium, and the palate, though fruity, also bears some flowery characteristics, with a dash of white pepper thrown in for good measure. The finish is warm and long.”*

*1<sup>st</sup> Place*

SIXTH NATIONAL PISCO FESTIVAL

**Don César**

Pisco Don César is the best Pisco you can buy. Every year the Sheraton Hotel in Lima, Peru, hosts a Pisco tasting, which Pisco Don César won for eight consecutive years. Pisco Don César is the only Pisco served there, as it is in many other great restaurants of Peru.



Pisco, which was first manufactured in the 16th century, was exclusively derived from Spanish colonization. The Incas already had a ceremonial drink called ‘chicha’, made only by women from fermented corn and water. Pisco has come a long way, and Don César has perfected their magical Peruvian spirit with careful distillation of newly fermented grape juice in traditional copper stills. Don César Pisco, with its matchless flavor and bouquet, deserves a spot on any fine back bar.

**DON CÉSAR PISCO ESPECIAL**

This special Pisco is reasonably priced and true to the pure Peruvian spirited taste of Don César classics. PISCO ESPECIAL is the perfect choice for the true Pisco Lover! 40% alc/vol

**DON CÉSAR PISCO ITALIA**

Pisco Italia, wonderful straight or on the rocks, is made with the white Italian Muscat used in production of Asti Spumante. 43% alc/vol

**\* RECOMMENDED \***

Beverage Testing Institute

*“Clear. Unusual, sugar cane, citrus aromas. A rounded, textured entrance leads to a medium-bodied palate. Flashes a touch of heat in the drying finish. Exotically flavored and surprisingly smooth.”*



**PISCO SOUR**

- 2 oz Don César Pisco
  - 1 oz Pagès Pure Grape Sugar Syrup
  - 1 oz freshly squeezed lime juice
  - 1/2 fresh egg white
- Shake with ice and strain into champagne flute. Top with a few drops of bitters.



ANCHOR DISTILLING COMPANY  
 SAN FRANCISCO

# Don César Pisco

LIFE APPS DRINKATRON

## Peruvian Jewel

TED KILGORE introduces you to a cocktail that shines.

I created this twist on a mint julep to introduce people to pisco, a Peruvian spirit made from grapes. Its flavors are more floral and tropical compared to the dark, caramel notes of bourbon. It makes the whole drink brighter and lighter, more summery. Our restaurant only uses local produce, so our blackberries are really ripe and add a sweet, jammy taste. *Ted Kilgore is bar manager at Taste by Niche in St. Louis. nichestlouis.com*

8-10 mint leaves	<b>1</b> Muddle mint leaves, four blackberries, and simple syrup in a mixing glass. Add pisco and ice. Shake for 20 seconds, then fine strain into a julep cup.
4 blackberries	
¾ ounce simple syrup*	
2 ounces Don Cesar Pisco Puro	<b>2</b> Add crushed ice to fill the cup ¾ full. Stir until the outside of the cup is frosted. Mound more crushed ice on top and garnish with the remaining blackberries and mint sprig.
crushed ice	
3 blackberries mint sprig	

\*boil together equal parts sugar and water until dissolved.

