Pisco Sours

Pisco is the drink of Peru..or Chile, depends which country you are in as each claim it was their own. Whatever the case this distilled wine is found all over both countries. Bottles are sold in a wide range of varieties such as pure, aromatic and blended and are generally 30-40% proof.

The most popular way to drink the pisco is in a cocktail known as Pisco Sours. This is made using freshly squeezed lemon juice an egg white, pisco and sugar or syrup, all mixed in a blender. It is often garnished with a sprinkling of coco powder and a slice of lime.

The sour citrus flavours are overwhelmingly refreshing and we both agree that it is one of our favourite drinks we have tasted so far on our journey. However, proceed with caution, these are very easy to drink and, as we found out on our trip to Machu Picchu, you can end up in a rather messy state.