

= **Pisco sour** =

A pisco sour is a cocktail typical of South American cuisine . The drink 's name comes from pisco , which is its base liquor , and the cocktail term sour , in reference to sour citrus juice and sweetener components . The Peruvian pisco sour uses Peruvian pisco as the base liquor and adds Key lime ( or lemon ) juice , syrup , ice , egg white , and Angostura bitters . The Chilean version is similar , but uses Chilean pisco and pica lime , and excludes the bitters and egg white . Other variants of the cocktail include those created with fruits like pineapple or plants such as coca leaves .

The cocktail originated in Lima , Peru , and was invented by Victor Vaughen Morris , an American bartender , in the early 1920s . Morris left the United States in 1903 to work in Cerro de Pasco , a city in central Peru . In 1916 , he opened Morris ' Bar in Lima , and his saloon quickly became a popular spot for the Peruvian upper class and English @-@ speaking foreigners . The pisco sour underwent several changes until Mario Bruiget , a Peruvian bartender working at Morris ' Bar , created the modern Peruvian recipe of the cocktail in the latter part of the 1920s by adding Angostura bitters and egg whites to the mix .

In Chile , folklorist Oreste Plath attributed the invention of the drink to Elliot Stubb , an English steward of a ship named Sunshine , who allegedly mixed Key lime juice , syrup , and ice cubes to create the cocktail in a bar , in 1872 , in the port city of Iquique , which at that time was part of Peru . Regardless , the original source cited by Plath attributed to Stubb the invention of the whiskey sour ? not the pisco sour . The oldest known mentions of the pisco sour are from a 1921 magazine attributing Morris as the inventor and a 1924 advertisement for Morris ' Bar published in a newspaper from the port of Valparaíso , Chile .

Chile and Peru both claim the pisco sour as their national drink , and each asserts ownership of the cocktail 's base liquor ? pisco ; consequently , the pisco sour has become a significant and oft @-@ debated topic of Latin American popular culture . The two kinds of pisco and the two variations in the style of preparing the pisco sour are distinct in both production and taste . Peru celebrates a yearly public holiday in honor of the cocktail during the first Saturday of February .

= **Name** =

The term sour refers to mixed drinks containing a base liquor ( bourbon or some other whiskey ) , lemon or lime juice , and a sweetener . Pisco refers to the base liquor used in the cocktail . The word as applied to the alcoholic beverage comes from the Peruvian port of Pisco . In the book Latin America and the Caribbean , historian Olwyn Blouet and political geographer Brian Blouet describe the development of vineyards in early Colonial Peru and how in the second half of the sixteenth century a market for the liquor formed owing to the demand from growing mining settlements in the Andes . Subsequent demand for a stronger drink caused Pisco and the nearby city of Ica to establish distilleries " to make wine into brandy " , and the product received the name of the port from where it was distilled and exported .

= **History** =

= **Background** =

The first grapevines were brought to Peru shortly after its conquest by Spain in the 16th century . Spanish chroniclers from the time note the first winemaking in South America took place in the hacienda Marcahuasi of Cuzco . The largest and most prominent vineyards of the 16th and 17th century Americas were established in the Ica valley of south @-@ central Peru . In the 1540s , Bartolomé de Terrazas and Francisco de Carabantes planted vineyards in Peru . Carabantes also established vineyards in Ica , from where Spaniards from Andalucia and Extremadura introduced grapevines into Chile .

Already in the 16th century , Spanish settlers in Chile and Peru began producing aguardiente

distilled from fermented grapes . Since at least 1764 , Peruvian aguardiente was called " pisco " after its port of shipping ; the usage of the name " pisco " for aguardiente then spread to Chile . The right to produce and market pisco , still made in Peru and Chile , is the subject of ongoing disputes between the two countries .

According to historian Luciano Revoredo , the preparation of pisco with lemon dates as far back as the 18th century . He bases his claim on a source found in the Mercurio Peruano which details the prohibition of aguardiente in Lima 's Plaza de toros de Acho , the oldest bullring in the Americas . At this time , the drink was named Punche ( Punch ) , and was sold by slaves . Revoredo further argues this drink served as the predecessor of the Californian Pisco punch , invented by Duncan Nicol in the Bank Exchange Bar of San Francisco , California . A recipe for a pisco @-@ based punch , including egg whites , was found by researcher Nico Vera in the 1903 Peruvian cookbook Manual de Cocina a la Criolla ; consequently , culinary expert Duggan McDonnell considers that " [ i ] t is entirely possible that the ' Cocktail ' that came to be the pisco sour [ ... ] had been prepared for a reasonable time in Lima before being included in a cookbook . "

= = = Origin = = =

The pisco sour originated in Lima , Peru . It was created by bartender Victor Vaughen Morris , an American who had moved to Peru in 1904 to work in a railway company in Cerro de Pasco . Morris relocated to Lima in 1915 and , a year later , opened a saloon ? Morris ' Bar ? which became popular with both the Peruvian upper class and English @-@ speaking foreigners . Chilean historian Gonzalo Vial Correa also attributes the pisco sour 's invention to Gringo Morris from the Peruvian Morris Bar , but with the minor difference of naming him William Morris . Morris often experimented with new drinks , and developed the pisco sour as a variety of the whiskey Sour .

Some discrepancy exists on the exact date when Morris created the popular cocktail . Mixologist Dale DeGroff asserts the drink was invented in 1915 , but other sources argue this happened in the 1920s . The Chilean web newspaper El Mercurio Online specifically contends historians attribute the year of the drink 's invention as 1922 , adding that " one night Morris surprised his friends with a new drink he called pisco sour , a formula which mixes the Peruvian pisco with the American sour " ( in Spanish : " Una noche Morris sorprendió a sus amigos con una nueva bebida a la que llamó pisco sour , una fórmula que funde lo peruano del pisco con el ' sour ' estadounidense . " ) .

The pisco sour 's initial recipe was that of a simple cocktail . According to Peruvian researcher Guillermo Toro @-@ Lira , " it is assumed that it was a crude mix of pisco with lime juice and sugar , as was the whiskey sour of those days . " As the cocktail 's recipe continued to evolve , the bar 's registry shows that customers commented on the continuously improving taste of the drink . The modern Peruvian version of the recipe was developed by Mario Bruiget , a Peruvian from Chincha Alta who worked under the apprenticeship of Morris starting on July 16 , 1924 . Bruiget 's recipe added the Angostura bitters and egg whites to the mix . Journalist Erica Duecy writes that Bruiget 's innovation added " a silky texture and frothy head " to the cocktail .

Morris used advertisements to promote his bar and invention . The oldest known mention of the pisco sour appears in the September 1920 edition of the Peruvian magazine Hogar . Another old advertisement appears in the April 22 , 1921 , edition of the Peruvian magazine Mundial . In the magazine , not only is the pisco sour described as a white @-@ colored beverage , but its invention is attributed to " Mister Morris . " Later , in 1924 , with the aid of Morris ' friend Nelson Rounsevell , the bar advertised its locale and invention in Valparaíso , Chile . The advertisement featured in the Valparaíso newspaper South Pacific Mail , owned by Rounsevell . By 1927 , Morris ' Bar had attained widespread notability for its cocktails , particularly the pisco sour . Brad Thomas Parsons writes that " the registry at the Morris Bar was filled with high praise from visitors who raved about the signature drink . "

Over time , competition from nearby bars and Victor Morris ' deteriorating health led to the decline and fall of his enterprise . During this time , due to his worsening constitution , Morris delegated most of the bartending to his employees . Adding to the problem , nearby competitors , such as the Hotel Bolívar and the Hotel Lima Country Club , housed bars which took clientele away from Morris '

Bar . Moreover , Toro @-@ Lira discovered that Morris accused four of his former bartenders of intellectual property theft after they left to work in one of these competing establishments . In 1929 , Morris declared voluntary bankruptcy and closed his saloon . A few months later , on June 11 , Victor Vaughen Morris died of cirrhosis .

= = = Spread = = =

Historian Luis Alberto Sánchez writes that , after Morris closed his bar , some of his bartenders left to work in other locales . Bruiget began working as a bartender for the nearby Grand Hotel Maury , where he continued to serve his pisco sour recipe . His success with the drink led local Limean oral tradition to associate the Hotel Maury as the original home of the pisco sour . As other former apprentices of Morris found other work , they also spread the pisco sour recipe . During the 1930s the drink made its way into California , reaching bars as far north as the city of San Francisco . By at least the late 1960s the cocktail also found its way to New York .

Beatriz Jiménez , a journalist from the Spanish newspaper El Mundo , indicates that back in Peru , the luxury hotels of Lima adopted the pisco sour as their own in the 1940s . During the 1940s and 1950s an oil bonanza attracted foreign attention to Peru . Among the visitors to Lima were renowned Hollywood actors who were fascinated by the pisco sour . Jiménez recollected oral traditions claiming an inebriated Ava Gardner had to be carried away by John Wayne after drinking too many pisco sours . Ernest Hemingway and Orson Welles are said to have been big fans of what they described as " that Peruvian drink . "

In 1984 , Bolivian journalist Ted Córdova Claure writes that the Hotel Bolívar stood as a monument to the decadence of Peruvian oligarchy ( in Spanish : " Este hotel es un monumento a la decadencia de la oligarquía peruana . " ) . He noted the locale as being the traditional home of the pisco sour and recommended it as one of the best hotels in Lima . Nowadays , the Hotel Bolivar continues to offer the cocktail in its " El Bolivarcito " bar , while the Country Club Lima Hotel offers the drink in its " English Bar " saloon .

= = = Nationality dispute = = =

Victor Vaughen Morris is considered by most historians to be the inventor of the cocktail . Despite this , there exists an ongoing dispute between Chile and Peru over the origin of the pisco sour . In Chile , a local story developed in the 1980s attributing the invention of the pisco sour to Elliot Stubb , an English steward from a sailing ship named " Sunshine . " Chilean folklorist and historian Oreste Plath contributed to the legend 's propagation by writing that , according to the Peruvian newspaper El Comercio de Iquique , in 1872 , after obtaining leave to disembark , Stubb opened a bar in the then @-@ Peruvian port of Iquique and invented the pisco sour while experimenting with drinks .

Nevertheless , researcher Toro @-@ Lira argues that the story was refuted after it was discovered El Comercio de Iquique was actually referring to the invention of the whiskey sour . This claim is further certified by the University of Cuyo , Argentina , which in 1962 published the story of Elliot Stubb and his alleged invention of the whiskey sour in Iquique . An excerpt from the newspaper 's story has Elliot Stubb stating , " From now on ... this shall be my drink of battle , my favorite drink , and it shall be named Whisky Sour " ( in Spanish : " En adelante dijo Elliot ? éste será mi trago de batalla , ? mi trago favorito ? , y se llamará Whisky Sour . " ) .

= = Preparation and variants = =

The pisco sour has three different methods of preparation . The Peruvian pisco sour cocktail is made by mixing Peruvian pisco with Key lime juice , simple syrup , egg white , Angostura bitters ( for garnish ) , and ice cubes . The Chilean pisco sour cocktail is made by mixing Chilean Pisco with Pica lime juice , powdered sugar , and ice cubes . Daniel Joelson , a food writer and critic , contends that the major difference between both pisco sour versions " is that Peruvians generally include egg whites , while Chileans do not . " The version from the International Bartenders Association , which

lists the pisco sour among its " New Era Drinks , " is similar to the Peruvian version , but with the difference that it uses lemon juice , instead of lime juice , and does not distinguish between the two different types of pisco .

Considerable variations exist in the pisco used in the cocktails . According to food and wine expert Mark Spivak , the difference is in the way both beverages are produced ; whereas " Chilean pisco is mass @-@ produced " , the Peruvian version " is made in small batches . " Cocktail historian Andrew Bohrer focuses his comparison on taste , claiming that " [ i ] n Peru , pisco is made in a pot still , distilled to proof , and un @-@ aged ; it is very similar to grappa . In Chile , pisco is made in a column still and aged in wood ; it is similar to a very light cognac . " Chilean oenologist Patricio Tapia adds that while Chilean pisco producers usually mix vine stocks , Peruvian producers have specific pisco types that use the aromatic qualities of vines such as Yellow Muscat and Italia . Tapia concludes this is why Peruvian pisco bottles denote their vintage year and the Chilean versions do not .

Variations of the pisco sour exist in Peru , Bolivia , and Chile . There are adaptations of the cocktail in Peru using fruits such as maracuya , aguaymanto , and apples , or traditional ingredients such as the coca leaf . In Chile , variants include the Ají Sour ( with a spicy green chili ) , Mango Sour ( with mango juice ) , and Sour de Campo ( with ginger and honey ) . In Bolivia , the Yunqueño variant ( from its Yungas region ) replaces the lime with orange juice .

Cocktails similar to the pisco sour include the Chilean Píscola and the Peruvian Algarrobina Cocktail . Píscola is made by mixing pisco with cola . The Algarrobina Cocktail is made from pisco , condensed milk , and sap from the Peruvian algarroba tree . Another similar cocktail , from the United States , is the Californian pisco punch , originally made with Peruvian pisco , pineapples , and lemon .

= = Popularity = =

Duggan McDonnell describes the pisco sour as " Latin America 's most elegant cocktail , frothy , balanced , bright yet rich , " adding that " Barkeeps throughout Northern California will attest that they have shaken many a Pisco sour . It is the egg white cocktail of choice and an absolutely beloved one by most . " Australian journalist Kate Schneider writes that the pisco sour " has become so famous that there is an International Pisco Sour Day celebration on the first Saturday in February every year , as well as a Facebook page with more than 600 @,@ 000 likes . " According to Chilean entrepreneur Rolando Hinrichs Oyarce , owner of a restaurant @-@ bar in Spain , " The pisco sour is highly international , just like Cebiche , and so they are not too unknown " ( Spanish : " El pisco sour es bastante internacional , al igual que el cebiche , por lo tanto no son tan desconocidos " ) . In 2003 , Peru created the " Día Nacional del Pisco Sour " ( National Pisco Sour Day ) , an official government holiday celebrated on the first Saturday of February .

During the 2008 APEC Economic Leaders ' Meeting , Peru promoted its pisco sour with widespread acceptance . The cocktail was reportedly the preferred drink of the attendees , mostly leaders , businessmen , and delegates . American celebrity chef Anthony Bourdain also drew attention to the cocktail when , in an episode of his Travel Channel program No Reservations , he drank a pisco sour in Valparaíso , Chile , and said " that 's good , but ... next time , I 'll have a beer . " The broadcaster Radio Programas del Perú reported that Jorge López Sotomayor , the episode 's Chilean producer and Bourdain 's travel partner in Chile , said Bourdain found the pisco sour he drank in Valparaíso as boring and worthless ( in Spanish : " A mí me dijo que el pisco sour lo encontró aburrido y que no valía la pena . " ) . Lopez added that Bourdain had recently arrived from Peru , where he drank several pisco sours which he thought tasted better than the Chilean version .

In Mexico , singer @-@ songwriter Aleks Syntek controversially posted on Twitter that the pisco sour is Chilean . After receiving critical responses to his statement , Syntek apologized and mentioned he was only joking . Mexican television host and comedian Adal Ramones also joked about pisco sour , in reference to the 2009 Chile ? Peru espionage scandal , on November 17 , 2009 . Ramones , a fan of Peruvian Pisco , when asked about the espionage , asked what Chileans were spying on in Peru , suggesting it might be how to make a pisco sour ( in Spanish : " ¿ Qué

quieren espiar los chilenos ? ¿ Cómo hacer pisco sour ? " ) .