



## INTRODUCTION

Patrimonio is the expression of our passion for Peru and its inimitable flavors, as well as our unyielding search for a pisco that transcends tradition.

It draws deeply from history but isn't beholden to it. It's a blending of spirits, those drawn from Peruvian grapes and of our own creativity.

Patrimonio is a Peruvian pisco crafted for sipping and for creating unparalleled cocktails. It's been blended for palates that appreciate the complex flavors of a rich whiskey, neat scotch, or smokey mesclal.

Fresh-squeezed Albilla, Quebranta, Torontel, and Italia grapes, full of coastal and volcanic fertility, are briefly fermented, then distilled just once, to grade, in order to make this most singular and terroir-driven distillate.

There is no second distillation, no water, colors, flavors, or components added to Patrimonio's strictly clean distillate. Our recipe is straightforward: the best ripe grapes make a young wine, distilled once, and finally rested for bottling.

We strive to make Patrimonio as clean as a wonderfully expressive spirit can be. The ideal spirit for a creative bartender.

MIX IT UP,  
LIVE PATRIMONIO



### Sacred Valley Mojito

- 2 oz Pisco
- 5 raspberries or peach
- 4 mint leaves
- 75 lime
- 75 mint simple syrup (top with soda, Collins)



*Combine Pisco, peach puree, lemon, lemon, apricot liqueur, in a shaker with ice. Shake to chill, strain into flute and top*



### Bellinazo (Peruvian Bellini)

- 1.5 oz Pisco
- 5 oz peach puree
- 25 lemon juice
- 25 apricot liqueur (top with Cava, Flute)



*Combine Pisco, peach puree, lemon, lemon, apricot liqueur, in a shaker with ice. Shake to chill, strain into flute and top with*



### Cochinito

- 1.5 oz Pisco
- 1/4 oz extra vermouth
- 1/4 oz Piparras brine

*All ingredients stirred and strained into a coupe. Garnish one Piparras pepper with one slice of chorizo*



### CockleShot

- 1oz brine of a tin of cockles
- 1 oz Pisco
- Dash of Piparras brine
- Dash of Aleppo Pepper

*Shake quickly over ice. Strain into a shot glass. Garnish with one cockle and one Piparras*



MIXOLOGY

# PATRIMONIO SUYUS





## Patrimonio FIZZ

Add the ingredients into a shaker and blend without ice for 3 minutes; add ice and shake for 1 minute. In an old-fashioned glass add 2 oz of sparkling water and pour the mixture slowly, garnish with a sheet of dry ice or Lemon rind.

- Pisco Patrimonio 2 oz
- Liquor of Violet ½ oz
- Simple Syrup ½ oz
- Lemon ½ oz
- Egg white 1 oz
- Sparkling Water 2 oz

## Piscomaria

- Pisco Patrimonio 2 oz
- Worcestershire sauce ¼ oz
- Tabasco 3 drops
- Lemon Juice ½ oz
- Tomato Paste 2 oz

Add all ingredients into a shaker and shake gently for 30 seconds. Serve in a short 10-ounce glass with a large ice cube. Garnish with 4 units of pink pepper.

## Viñas

- Pisco Patrimonio ½ oz
- Brandy ¾ oz
- White Vermouth 1 oz
- Frangelico ½ oz
- Simple Syrup ½ oz

Add all the ingredients in a short glass with a large ice cube, stir for 10 seconds and garnish with an orange slice.



## Yuyito

- Pisco Patrimonio 2 oz
- Vermouth Rosso 2 oz
- Classic Bitters 2 drops

Add all ingredients into a mixing glass with 8 ice cubes and rest for 20 seconds, serve in a 7-ounce Martini glass.

Serve with 3 green olives.

## Sucio

- Pisco Patrimonio 2 oz
- White Vermouth 2 oz
- Dry Vermouth ¼ oz
- Olive Brine ¼ oz

Add all the ingredients into a mixing glass with plenty of ice and rest for 30 seconds.

Serve in a 6-ounce Martini glass, garnish with 3 drops of olive oil and accompany with 3 olives.

## Café Carajillo

- Pisco Patrimonio 1 oz
- Licor 43 - ½ oz
- Espresso 1 oz

Add all ingredients into a cocktail shaker with plenty of ice, whisk for 40 seconds and serve in a short 10-ounce glass with plenty of ice.

Garnish with 3 coffee beans.

## Nicholette

- 2 oz Pisco
- 1.5 oz lemon juice
- 1 oz simple
- Muddle half kiwi and 4 Thai basil leaves
- (Top with soda, Collins glass)

Muddle kiwi and basil, add pisco, lemon and simple syrup and ice to shaker. Shake vigorously and strain into Collins glass filled with ice, top with club soda.

Garnish with a slice of kiwi and/or basil leaves.



## Pisco N'Sour

- 1.5 oz Pisco
- 1 oz Lillet Blanc
- 25 each lemon, lime, simple
- 1 egg white, Coupe

Combine all ingredients, dry shake (no ice) to froth the egg white, follow with a wet shake (w/ice) to chill.

Double strain into a chilled coupe. Two drops of angostura bitters on top, swirl with a straw or bar spoon to create decor in the egg froth.

## Dry Limeña

- 2 oz Pisco
- 1 oz white Vermouth
- 25 Averna
- Orange twist
- Coupe

Combine Pisco, vermouth and Averna in a mixing glass. Add ice and stir to chill. Strain into a chilled Coupe, garnish with orange twist.

