

# South American spirits freshen up summ

By Greg Morago

Clear spirits traditionally get a good ride during the summer months when thoughts turn to fresh, flavorful, heat-defeating cocktails.

This summer, we might be a tad bored with gin, vodka, silver tequila and rum sippers. Let's change it up and head south — to South America.

Pisco, a brandy distilled from fermented grapes, is claimed as the national spirit of both Peru and Chile. Pisco Porton, the maker of the finest Peruvian pisco (crafted in the oldest distillery in the Americas), recently introduced



POUR

La Caravedo Pisco to its portfolio. It's a "puro pisco," meaning it is a single-varietal pisco (in this case the Quebranta grape known for its body and fullness of flavor).

La Caravedo, \$24.99, can be used to make the Pepino, a recipe courtesy of Houston's Latin Bites Café:

**The Pepino is a cocktail made with La Caravedo.**

Latin Bites  
Cafe

## The Pepino

**2 ounces La Caravedo Pisco**  
**3 ounces cucumber juice**  
**1 ounce fresh squeezed lime juice**  
**1 ounce simple syrup**  
**2 ounces ginger beer**  
**2 generous slices cucumber, diced**  
**1 dash habanero bitters**  
**1 branch of fresh rosemary**

**Instructions:** Mix all ingredients directly into a large Collins glass filled with ice. Sir. Garnish with rosemary.

Cachaça, considered the Brazilian national drink, is distilled from fermented fresh sugarcane juice. Often compared to white rum, cachaça is different in that most rum is made from molasses, whereas cachaça comes directly from the unprocessed juice of the sugarcane. If you've ever consumed a caipirinha, you were drinking cachaça.