

# EL GOBERNADOR

PISCO CHILENO

## COCKTAILS

Duncan Nicol, owner of *The Bank Exchange* saloon in San Francisco, developed the **PISCO PUNCH** recipe. The drink was extremely popular during the California Gold Rush in the early-mid 19th century. This classic cocktail called for a perfect balance of Pisco, lemon juice, and pineapple gum syrup. The Golden Punch of the Golden Gate city.



### PISCO PUNCH

2 parts El Gobernador Pisco  
 $\frac{3}{4}$  part Fresh Lemon Juice  
 $\frac{1}{2}$  part Pineapple Syrup  
 $\frac{3}{4}$  part Pineapple Juice

*Combine the four ingredients in a shaker. Shake vigorously and strain into a punch glass with fresh ice. Garnish with lemon and pineapple.*

Named as El Gobernador, it is a tribute to Felipe Margutt Donaire, who participated in The Battle of Maipú in 1818, which decided Chile's independence. For his achievements, he was awarded the Governorship of Ovalle. He helped support the town's progress out of his own humble pocket and is best remembered astride his horse, solving the problems of the people. One of the great unconventional heroes, he never sought fame or fortune.

### WHY EL GOBERNADOR?



A BLEND OF HANDPICKED MUSCATEL VARIETY GRAPES UNDERGO THE WINEMAKING AND FERMENTATION PROCESS BEFORE ENTERING COPPER STILLS TO BE REFINED IN SINGLE BATCHES.



WE USE ONLY THE TWO MOST AROMATIC GRAPES OF THE PERMITTED VARIETIES IN CHILEAN PISCO: 50% MUSCATEL OF ALEXANDRIA AND 50% ROSÉ MUSCATEL.



AFTER RESTING FOR AT LEAST 60 DAYS IN STAINLESS STEEL, IT IS BOTTLED IMMEDIATELY, NEVER TOUCHING A BARREL.



TORRES, WINNER OF "THE WORLD'S MOST ADMIRER WINE BRAND" IN 2014 AND 2015, HAS MORE THAN 80 YEARS OF DISTILLING EXPERTISE - AN INTERNATIONALLY RENOWNED GUARANTEE OF QUALITY.



# COCKTAILS



## PISCO SOUR

2 OZ. EL GOBERNADOR PISCO  
¾ OZ. FRESH LIME JUICE  
½ OZ. SIMPLE SYRUP  
1 FRESH EGG WHITE  
ANGOSTURA BITTERS

*DRY SHAKE, SHAKE AGAIN WITH ICE AND STRAIN INTO A COCKTAIL GLASS. GARNISH WITH ANGOSTURA BITTERS.*



## VEGAN PISCO SOUR

1 ½ OZ. EL GOBERNADOR PISCO  
½ OZ. CINNAMON LIQUOR  
¾ OZ. FRESH LEMON JUICE  
¾ OZ. SIMPLE SYRUP  
1 OZ. CHICKPEA WATER

*DRY SHAKE, SHAKE AGAIN WITH ICE AND STRAIN INTO A COCKTAIL GLASS. GARNISH WITH A CHOCOLATE MARSHMALLOW AND GROUND CLOVES.*



## CHILE CHICLANO

2 OZ. EL GOBERNADOR PISCO  
¾ OZ. FRESH LIME JUICE  
¾ OZ. FRESH PINEAPPLE JUICE  
½ OZ. GINGER SYRUP  
SODA WATER  
\*RIM: PAPRIKA + SALT + SUGAR

*RIM A TALL GLASS. COMBINE THE INGREDIENTS EXCEPT THE SODA IN A SHAKER. SHORT SHAKE AND STRAIN INTO A TALL GLASS WITH ICE. TOP WITH SODA WATER.*



## PISCO PEAR

2 OZ. EL GOBERNADOR  
¾ OZ. PEAR CORDIAL  
¾ OZ. FRESH LEMON JUICE  
½ OZ. PEAR EAU DE VIE  
PEAR CIDER

*COMBINE THE INGREDIENTS EXCEPT THE PEAR CIDER. SHORT SHAKE AND STRAIN INTO A TALL GLASS WITH ICE. TOP WITH PEAR CIDER. GARNISH WITH A PEAR SLICE.*



## PISCO OLD FASHIONED

2 OZ. EL GOBERNADOR PISCO  
½ OZ. VANILLA SYRUP  
2 DASHES CELERY BITTERS

*STIR ALL THE INGREDIENTS IN A MIXING GLASS. POUR INTO A ROCKS GLASS WITH ICE. GARNISH WITH AN ORANGE TWIST AND A CHERRY.*



## THE GOLDEN HOUR

2 OZ. EL GOBERNADOR PISCO  
¾ OZ. FRESH LEMON JUICE  
¾ OZ. CHAMOMILE SYRUP  
1 OZ. EGG WHITE  
3 GREEN APPLE CHUNKS  
A DASH ORANGE BITTERS

*MUDDLE THE APPLE CHUNKS, ADD THE ORANGE BITTERS. COMBINE ALL INGREDIENTS IN A SHAKER. DRY SHAKE, SHAKE WITH ICE AND STRAIN INTO A ROCKS GLASS WITH ICE. GARNISH WITH GRATED LEMON.*