



PREMIUM PISCO FROM THE LIMARÍ VALLEY IN CHILE



CONTROL C PISCO

Control C is made in copper stills using a triple distillation process which results in a crystal clear Pisco, unique among anything in its class due to its subtle, citrus aromas and smooth, balanced finish.

Once home to the Diaguitas, indigenous people dating back to the 8th through 16th century whose culture centered on the worship of the sun, the valley basks in sunshine on average 300 days per year. The clear, sunny skies coupled with the best Pedro Jiménez and Muscat of Alexandria grapes from the region give Control C its delicate flavors and aromas, making it the perfect emblem of one of the most beautiful landscapes in all of Chile.



RECIPES



PISCO SOUR

- 2 oz Control C Pisco
- 0.75 oz simple syrup
- 0.75 oz half-and-half fresh lime juice
- & fresh Yuzu juice
- 1 egg white (optional)

Combine ingredients in mixing tin, add ice, shake, strain into chilled flute. Garnish with a few drops of angostura bitters on frothy top.

SEÑOR PISCO

- 2 oz Control C Pisco
- 0.75 oz Combier Fruits Rouges
- 0.25 oz Aveze Gentiane Liqueur
- 1 oz fresh lemon juice
- 0.25 oz cane syrup

Combine ingredients in mixing glass with ice, shake, then strain over fresh ice in chilled cocktail glass. Garnish with half lemon wheel and mint sprig.

	ABV	750 ML / 6 PACK	DISTRIBUTOR
PISCO CONTROL C	40%		

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 AND RECIPES VISIT:
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