



THE WORLD'S BEST-SELLING PISCO, AGED IN AMERICAN OAK

In the heart of Chile's sun-soaked Elqui Valley lies Pisco Elqui, a village of imposing landscapes, serpentine streets and creole architecture.

It was here where pisco was first distilled in Chile at the turn of the 17th century and where the present day Mistral distillery is located, in a revamped century-old country house where the finest pisco varieties of the world are painstakingly produced.



Produced in Chile's famed Elqui Valley, Mistral pisco is comprised of Muscatel of Alexandria and Pedro Jimenez grape-based pisco aged in American oak barrels for up to one year.



Appearance

Of clean and bright golden-yellow color.



Aromas

Notes of toasted dried fruits, vanilla and tea leaves.



Flavor

Intense and well-structured, this Pisco delivers notes of dried fruits with a long ending.



Appearance

Of very clean and intense bright amber color.



Aromas

Notes of spices dried apricots.



Flavor

Round, soft, elegant and balanced, with a touch of sweetness and spicy notes.

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CNIBRANDS
INDEPENDENT DISTILLERS & PRODUCERS

FOR ADDITIONAL
INFORMATION
VISIT: CNIBRANDS.COM



PISCO SOUR

- 3 oz Pisco Mistral
- 1 oz Lime Juice
- 1 oz Simple Syrup
- ½ Teaspoon of Albumin
- Angostura Bitters



NOBELGRONI

- 2 oz Pisco Mistral Nobel
- 1 oz Campari
- 1 oz Vermouth Rosso



OLD NOBEL

- 2 oz Pisco Mistral Nobel
- 1 Demerara Sugar Cube
- 2 dashes Angostura Bitters
- Orange peel or Luxardo Cherry

	ABV	750ml / 6 pack	Distributor
Mistral Especial	35%		
Mistral Nobel	40%		

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