



Amargo Chunchó, or Chunchó Bitters, were named after the ethnic group of Amazon Indians that resisted the Spanish Conquistadors. They are the original Peruvian bitters and are the only bitters for a truly authentic Pisco Sour.

Chunchó is a complex and well balanced combination of over 30 various peels, herbs, roots, barks and flowers from the Peruvian forest – including Quina and Sarrapia leaves, both of which appear on the Peruvian flag – that are macerated then rested for six months in oak barrels before being bottled.

The most common use is in cocktails, but these bitters can also be used across all areas of cooking. Despite the small amount of bitters used in cocktail recipes, they have a very definite effect on the flavor profile of a drink, helping to bring the ingredients together.

An essential ingredient on any bar.

Press & Quotes

"Amargo Chunchó bitters out of Peru are billed as the authentic mate for your pisco sour."

- Brad Thomas Parsons, Author, *Bitters, A Spirited History of a Classic Cure-All*

"You can't make a real pisco sour without it."

- Levi Walker, *Prohibition in San Diego, CA*

"Packed with the cinnamon, nutmeg and allspice notes you'd expect from this style of aromatic bitters, Chunchó also brings a floral base mixed with cherry and cola syrup; a Pisco Sour isn't the same without these."

- Imbibe Magazine

"This unique aromatic variation is made with a selection of Amazon barks, herbs, roots and flowers. While hard to find, it's the only bitters for a Pisco Sour."

- Bearings Guide

"A few months ago several San Franciscan bartenders went on a trip to Peru... And all of the bars (plus a few others, as they brought back gifts) now carry Amargo Chunchó bitters."

- Camper English, *Alcademics*

