



AMARGO CHUNCHO

The Original Peruvian Bitters

Made from a combination of over 30 peels, herbs, roots, barks and flowers from the Peruvian forest including Quina and Sarrapia leaves, macerated and aged for six months in oak barrels before being bottled. Amargo Chunchu Bitters is used in cocktails like Pisco Sour, but it can also be used in dishes and all areas of cooking.

Tasting notes