



Peruvian Pisco	Singani
A brandy made from 1 or a blend of the 8 pisco grapes permitted by the D.O. in Peru.	A brandy made only from Muscat of Alexandria grapes in Bolivia.
Rests in neutral casks a minimum of 3 months.	Rests in neutral casks for a minimum of 6 months.
Must be made in one of the pisco-producing regions as defined by the Denomination of Origin in Peru.	Must be made in one of the singani-producing regions as defined by the Denomination of Origin in Bolivia.
Produced at 2,000m (6,562 feet) or lower from grapes grown at those elevations.	Produced at 1,600m (5,250 feet) or higher from grapes grown at those elevations.
Has both single-variety piscos (puros) and blends (acholados).	Has only single variety singanis (Muscat of Alexandria). No blending with other varieties is permitted.
Linguistic evidence suggests the word "pisco" comes from the native Quechua word "pishqu" (meaning bird).	Linguistic evidence suggests that the word "singani" comes from the native Aymara word "siwingani" (meaning sedge).
Only single distillation permitted.	Usually double distilled and watered down to proof.
No quality classification	Has quality classifications: Singani de Altura Singani Singani de Primera Singani de Segunda
Pomace may never be distilled in pisco production.	Singani de Primera and Singani de Segunda may be made from the pomace leftovers from winemaking (similar to grappa)

Sources:

Armstrong, Darren. "Singani." StrongSomm, www.strongsomm.com/singani.

"Singani." Wikipedia, Wikimedia Foundation, 10 July 2019, en.wikipedia.org/wiki/Singani