



Hans Hilburg

Over the past 30 years Hans Hilburg has been perfecting his craft through the development of hundreds of original and innovative cocktails. He has also been nurturing his passion for Peruvian Pisco and actively involving himself in its development, promotion and protection not only in Peru but throughout the world.

Hans is currently head of bars and creator of original cocktails for Grupo Acurio. In this capacity he is responsible for all the bars, in all five restaurant franchises, worldwide. He has created the cocktail repertoire for all Astrid y Gaston, La Mar, T'anta, Café de Museo and Panchita restaurants and before that also developed the cocktail menus for Bohemia restaurants and Club Nacional.

Having worked all over the world perfecting his craft, Hans has worked in the United States, Peru, Spain, Mexico, Ecuador, Venezuela, Colombia, Chile and the Caribbean. He has contributed his creative talents to a number of publications in collaboration with locals like Johnny Schuler and Gaston Acurio. He also recently put together a book with his original coffee cocktail recipes and is now in the process of developing a new book of Pisco cocktails for an up and coming new Pisco producer.

“Espiritus del bar” or “Bar Spirits” his latest brain child is a portal for both professionals and aficionados alike. Here they can meet and exchange information about not only Pisco, but also the world of cocktails at large in Peru and abroad. It will also provide links to other information, contributions by interested parties and articles as well as an electronic message board for bar services.

You can contact Hans with any comments, questions or suggestions at:

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For more information please look up www.barspirits.com (in English) or www.espiritusdelbar.com (in Spanish).