



## **WILDLY REFINED**

On the steep precarious hillsides of Oaxaca and Guerrero varieties of agave, indigenous to the region, grow wild and are heavily sought after by the local mezcateros. These varietals produce flavors that are exotically intense, with rich earth tones and savory smokiness. From the heart of the maguey these flavors are traditionally extracted to produce mezcal that is **WILDLY REFINED**. Because we at **BOZAL** believe that something wild produces a far richer spirit.



**ENVASADO DE ORIGEN**  
**HECHO EN MEXICO**

## AGAVE

### CHINO VERDE

Chino Verde is a wild, extremely rare agave foraged from the Sierra Madre del Sur mountains. This subspecies of the Karwinskii Family of agave grows vertically as a single stalk with its leaves spreading at the top. Due to its unusual structure, and the stalk containing the firmer piña material, Chino Verde can be difficult to harvest and to work with in general.

## PRODUCTION

We use an artisanal approach toward production in order to create an unadulterated style of mezcal. In keeping with the 200-year-old tradition, the agave hearts are cooked in earthen pit ovens, later to be crushed and mashed by a wooden hand mallet. Without the addition of artificial yeast, open-air wood tub fermentation allows the sugars to ferment. Our mezcaleros then follow the “Ancestral” tradition by strictly using clay pot distillation to produce our mezcal. An ancient practice that is synonymous with the traditions of the local people.

## TASTE

The Chino Verde mezcal offers aromas of earth, dried herbs and burlap with a soft smokiness. Ancho chile coats the palate, accompanied by flavors of charred meats and slight sweetness with a viscous finish.

## INSPIRATION

The Spanish term, **BOZAL** translates to “wild” or “untamed.” We chose this name for our Mezcal in reference to the wild species of Mexican agave grown in hard to reach, uncultivated lands of Oaxaca and Guerrero. As well as for the untamed traditions used by our family operated distilleries, or mezcaleros, to distill small batches in those same locations.

## PACKAGING

Alluding to the traditional terra cotta copitas sometimes used for drinking mezcal, we created a series of rustic ceramic bottles in earth tones. The label is printed on a naturally flecked paper with an embossed logo, production specifications, perforated holes, and the batch number stamp. These elements are designed to signal the tactile nature of the product and appeal to the specialized craft spirits drinker. The black, or negro, ceramic bottle of our Chino Verde is used to signify the way in which our mezcal was produced in the Ancestral Style.

## SPECS

|                       |                      |                                     |                                |
|-----------------------|----------------------|-------------------------------------|--------------------------------|
| <b>100% AGAVE SP</b>  |                      | SUGGESTED RETAIL PRICE <b>\$129</b> |                                |
| AGAVE                 | Mexicano Chino Verde |                                     |                                |
| PUEBLO                | Sola de Vega         | ESTADO                              | Oaxaca CLASE <b>JOVEN</b>      |
| <b>CLAY POT STILL</b> | <b>48.4 % ABV</b>    | <b>96.8 PROOF</b>                   | <b>750 ML</b> <b>NOM-0472X</b> |

*Chino Verde: Case of Six*



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*Chino Verde: Single Bottle*



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