

## WILDLY REFINED

On the steep precarious hillsides of Oaxaca and Guerrero, varieties of indigenous agave grow wild and are heavily sought after by the local mezcaleros. These varieties 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. We at BOZAL believe that something wild produces a far richer spirit.

To give back to the communities crafting BOZAL Mezcal, a portion of production fees are allotted to the advancement of education, women's healthcare and infrastructure for schools.



A LIGHT BLEND OF ESPADÍN, BARRIL AND MEXICANO Magueys crafted into a slightly smoky, herbaceous and citrus forward mezcal.



Single varieties of maguey are used to produce mezcal true to its distinct maguey characteristics.



Sacrificial mezcal is produced in small batches with locally sourced protein, fruit, and grains suspended into the final distillation.



Limited release mezcal crafted in the ancestral and artisanal production styles, employing ancient practices of the local people.





**100**  
**POINTS**  
TASTING PANEL

## ENSAMBLE

**ESPADÍN** Known as the genetic mother of the Blue Weber agave, Espadín is the predominant agave used in mezcal production.

**BARRIL** This thick-foliaged, wild agave, often used as fencing to divide land in Oaxaca, intensifies the complexity of this mezcal.

**MEXICANO** Generally thrives in lower, moist elevations, the Mexicano agave can grow quite large and is harvested close to ten years of age. Sugars from the fully mature agave produces an extremely powerful mezcal.

**TASTE** A slightly smoky, yet herbaceous undertone rests on the center of the palate, while citrus and floral notes from the Barril are introduced and strengthened by the warm viscose finish of the Mexicano. This is a light and easy sipping mezcal, which will delight and surprise you with its complex lingering finish.

**95**  
**POINTS**  
TASTING PANEL



## CUIXE

**SINGLE MAGUEY** One of the most physically distinct species of agave, the Cuixe maquey, grows vertically as a single stalk with its leaves spreading at the top.

**TASTE** Driven by intense citrus and strong minerality, the palate has a dry entry rich with tropical fruit and sweet potato flavors. This is a mezcal with complex flavors and a dry, smoky finish.

## TOBASICHE

**SINGLE MAGUEY** Characterized by its herbaceous and earthy aromatics, Tobasiche is a wild agave that needs twelve to thirteen years to fully mature.

**TASTE** Alluring aromas of quince, anise and strong minerality. The bouquet is complimented by rich herbaceous botanicals on the finish, with a hint of smoke.

**93**  
**POINTS**  
WINE ENTHUSIAST



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 stone Tehona wheel turned by a horse. Without the addition of artificial yeast, open air fermentation allows the sugars to ferment utilizing naturally occurring yeast. The mezcal is then purified through a double distillation process.

For every one maguey harvested to produce B O Z A L Mezcal, two are planted in a mountainside wild nursery to be transported back into the wild after one to two years.

# BOZAL

mezcal

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