



**94**  
**POINTS**

THE TASTING PANEL  
DECEMBER 2016



**HIGHLY RECOMMENDED**

SPIRIT JOURNAL  
DECEMBER 2016

**93**  
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WINE ENTHUSIAST  
JULY 2017

## **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 mezcaleros. 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

### TOBASICHE

A subspecies of the Karwinskii Family of agave, the Tobasiche is a wild agave that needs twelve to thirteen years to fully mature. This agave is typically characterized by its herbaceous and cedar-like aromatics with an earthy finish.

## 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 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.

## TASTE

With an unconventional sweet nose this mezcal exerts traces of quince, anise, and strong minerality. This bouquet is complimented by rich herbaceous botanicals on the 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 mezcateros, 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 azul, or blue, ceramic bottle of the Tobasiche Single Maguey is used to signify the single variety of agaves used in production.

## SPECS

### MEZCAL 100% AGAVE

VILLAGE	San Baltazar	REGION	Oaxaca
COPPER POT STILL	47% ABV	94 PROOF	750 ML
NOM-0363X			

*Tobasiche: Single Bottle*



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*Tobasiche: Case of Six*



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