



## **WILDLY REFINED**

On the steep precarious hillsides of Oaxaca, Guerrero and Durango varieties of agave, indigenous to the region, 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**. Because we at **BOZAL** believe that something wild produces a far richer spirit.



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

## AGAVE

### CASTILLA

Part of the American Oaxacensis agave family, the Castilla is a close cousin to the Espadín agave. Smaller in size than an Espadín and often discovered more in the wild, this agave is heavily influenced by its terroir. Sourced from deep in the heart of the Oaxaca valley close to a river, the agave added fruit forward notes.

## 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 tahona wheel. Without the addition of artificial yeast, clay pot cold 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

Driven by the region that the Castilla was sourced from, the aromatics are fruit forward and earthy. A slight sweetness is evident on the palate with flavors of roasted agave, mocha and fresh mint and pepper, finishing smooth with subtle hints of smoke.

## 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, Guerrero and Durango. 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 Castilla is used to signify the way in which our mezcal was produced in the Ancestral Style.

## SPECS

<b>100% AGAVE AMERICANA</b>		SUGGESTED RETAIL PRICE <b>\$129</b>	
PUEBLO	San Juan Bautista Jayacatlán	ESTADO	Oaxaca CLASE <b>JOVEN</b>
<b>CLAY POT STILL</b>	<b>47.3% ABV</b>	<b>94.6 PROOF</b>	<b>750 ML</b> NOM-0472X

Castilla: Case of Six



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Castilla: Single Bottle



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