



## **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 mezcateros. 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 mezcals 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 *Angustifolia* agave family, the Castilla is a close cousin to the *Espadín* agave and takes seven to nine years to mature. Smaller in size than an *Espadín* and often discovered more in the wild, this agave is heavily influenced by its terroir, with each batch varying depending on its surroundings.

## 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 shredded with an axe. 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

Driven by the region that the Castilla was sourced from, the aromatics are rich, with weathered leather and earthy notes. A subtle measure of smoke complements the soft minerality of wet stone. Driven by flavors of cooked meats, chipotle peppers, and red ancho chili, the savory mouthfeel leads to a smooth finish 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 ANGUSTIFOLIA</b>		SUGGESTED RETAIL PRICE <b>\$129</b>	
PUEBLO	Nombre de Dios	ESTADO	<i>Durango</i>
MEZCALERO	Juan Manuel Conde	CLASE	<b>JOVEN</b>
<b>CLAY POT STILL</b>	<b>47.3% ABV</b>	<b>94.6 PROOF</b>	<b>750 ML</b> <b>NON-0472X</b>

*Castilla: Case of Six*



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*Castilla: Single Bottle*



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