

BOZAL

mezcal



WILDLY REFINED

|| ENSAMBLE || SINGLE MAGUEY ||
|| SACRIFICIO || RESERVA ||

BOZALMEZCAL.com

BOZAL

mezcal

WILDLY REFINED

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, Durango and San Luis Potosí. As well as for the untamed traditions used by our family operated distilleries, or mezcaleros, to distill small batches in those same locations.

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 Tahona 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.

SUSTAINABLE PRACTICES: For every one maguey harvested to produce Bozal Mezcal, two are planted in a mountainside wild nursery to be transported back into the wild after one to two years.

To **GIVE BACK**, a portion of production fees paid by 3 Badge Beverage Corp. are given back to small villages to support various community efforts.

PACKAGING

Alluding to the traditional terra cotta copitas sometimes used for drinking mezcal, we created a series of rustic ceramic bottles in earth tones that are hand painted in Mexico City.

A light blend of Espadín, Barril and Mexicano magueys crafted into a slightly smoky, herbaceous and citrus-forward mezcal.



ESPADÍN-BARRIL-MEXICANO

ENSAMBLE

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



**CENIZO
CUISHE
SACATORO
TEPEZTATE
TOBASHICHE**

SINGLE Maguey

Produced in small batches with locally sourced protein, fruits and grains suspended into the final distillation.



**BORREGO
IBÉRICO
PECHUGA**

SACRIFICIO

Crafted in the ancestral tradition by using clay pot distillation.



**BARRIL
CASTILLA
CHINO VERDE
COYOTE
JABALÍ
SACATORO
TOBALÁ**

RESERVA