



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

BOZALMEZCAL.COM

AGAVE

TEPEZTATE

The Tepeztate agave, a subspecies of the Marmorata family of agave, has a very distinct, erratic leaf structure and flourishes best on the sides of steep, rocky cliffs. Tepeztate produces beautiful quiotes at the end of life which flower a rich yellow before turning to seed. This agave offers a powerful, unique aroma dominated by floral characteristics.

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.

TASTE

Powerful aromas greet the nose with tropical fruits, fresh berries, and a sweet hint of flan. The mouth is tropical as well, with flavors of papaya complemented by a touch of green pepper leading to a long, mineral forward 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, 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 azul, or blue, ceramic bottle of the Tepeztate Single Maguey is used to signify the single variety agaves used in production.

SPECS

100% AGAVE MARMORATA		SUGGESTED RETAIL PRICE \$80	
PUEBLO	Santa Ana del Rio	ESTADO	<i>Oaxaca</i>
MEZCALERO	San Martin de los Cansecos	CLASE	JOVEN
COPPER POT STILL	49.0 % ABV	98 PROOF	750 ML
		NON-O472X	

Tepeztate: Case of Six



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Tepeztate: Single Bottle



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