



THE **SOMM** JOURNAL

February/March 2019

**SOMM SELECCIONES: HARVESTING OUR FAVORITE AGAVE-CENTRIC BRANDS
FROM THE PAST YEAR**

By: Mara Marski

Unique Views per Month: 9,277

[Link to Full Article](#)



Bozal Mezcal

Pechuga, which translates to “breast,” is “an age-old mezcalero tradition typically produced in small batches for personal consumption as a ceremonial and festive mezcal,” says August Sebastiani, President of Bozal parent company 3 Badge Beverage. While pechuga production varies between *palenques* and villages, the initial process is largely similar to that of mezcal, as the agave for both spirits is crushed, baked, fermented, and distilled in a copper or clay pot still.

3 BADGE BEVERAGE CORPORATION

That last step however, is where pechuga deviates: Before the final distillation, a protein – usually chicken but sometimes turkey, pork, or even iguana – is marinated with a mix of local herbs, spices, chiles, and fruit and added to the still. Formerly reserved for celebrations like baptisms, weddings, or quinceañeras, pechuga is becoming increasingly easy to find at bars and restaurants with mezcal-savvy beverage directors.

Bozal makes its pechuga from wild-grown Cupreata, a type of agave grown on the steep slopes of Guerrero. This agave typically yields a mezcal with sweet floral notes and wet minerality – the bottled essence of an impending storm. However, after the addition of meat, fruit, and spices, Bozal Pechuga “expresses a delicate balance in which the smokiness is softened noticeably by the protein and wild fruit,” Sebastiani says. – Mara Marski, The SOMM Journal, April/May 2018

BOZAL / PECHUGA