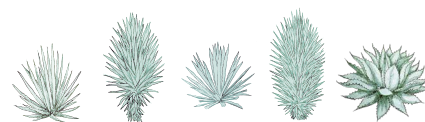


# BOZAL

mezcal



## KEY

- Bozal Regions
- Other Mezcal Growing Regions

## WILDLY REFINED.

On the steep precarious hillsides of Oaxaca, Guerrero, Durango and San Luis Potosi varieties of agave, indigenous to the region, grow wild and are heavily sought after by the local mezcaleros. These varietals 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.

## PALENQUES

- EJUTLA DE CRESPO, OAXACA
- SAN BALTAZAR, OAXACA
- SAN LUIS AMATLÁN, OAXACA
- SANTA ANA DEL RÍO, OAXACA
- VILLA SOLA DE VEGA, OAXACA
- SAN JUAN BAUTISTA JAYCATLÁN, OAXACA
- SANTA CATARINA MINAS, OAXACA

## ENSEMBLE

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

## SINGLE Maguey

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

## SACRIFICIO

Sacrificial mezcal is produced in small batches with locally sourced protein, fruit, and grains suspended into the final distillation.

## RESERVA

Limited release mezcal crafted in the ancestral and artisanal production styles, employing ancient practices of the local people.

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## 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 milled and pressed 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 or more are planted in a mountainside nursery to be transported back into the wild after one to two years. Sourcing from various villages helps to spread out production and the harvest of wild maguey.

## 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 as well as for the traditions used by our family-operated distilleries, or mezcaleros, to distill small batches in those same locations.

To GIVE BACK to the communities crafting Bozal Mezcal, a portion of production fees paid by 3 Badge Beverage go 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.