



June 2019

MIX IT UP BEHIND THE BAR

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This single maguey mezcal is made from Marmorata agave sourced in Oaxaca. Bozal uses a traditional 200-year-old technique of cooking the agave hearts in an earthen pit oven, then crushing them with a stone tahona wheel turned by a horse. After being purified in a double distillation process, the mezcal is placed in a ceramic bottle reminiscent of the traditional terracotta cups used for drinking mezcal. Herbaceous and peppery, Bozal Mezcal is both wild and refined.

BOZAL