



**96**  
**POINTS**

TASTING PANEL  
MARCH 2020

### **WILDLY REFINED**

On the steep precarious hillsides of Oaxaca, Guerrero, Durango and San Luis Potosí 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](http://BOZALMEZCAL.COM)

## AGAVE

### SACATORO

A subspecies of the *Angustifolia* family, the Sacatoro agave takes about eight to twelve years to mature and is harvested from the hillsides of Guerrero. Unique in itself, the characteristics of this agave showcase the aromas of wet earth, a rich smokiness on the mid-palate, and a finish reminiscent of wild flowers.

## 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

Slight sweetness on the nose with a soft mineral scent of river rock. An initially viscous mouthfeel leads to a savory palate with flavors of sage, fennel and creamed corn. The finish is lasting with a brined salinity and effervescence.

## 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, 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.

## 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 Sacatoro Single Maguey is used to signify the single variety agaves used in production.

## SPECS

<b>100% AGAVE ANGUSTIFOLIA</b>		SUGGESTED RETAIL PRICE <b>\$80</b>	
PUEBLO	Mazatlán	ESTADO	Guerrero
		CLASE	JOVEN
<b>COPPER POT STILL</b>	<b>44.8 % ABV</b>	<b>90 PROOF</b>	<b>750 ML</b>
			<b>NOM-C472X</b>

*Sacatoro: Case of Six*



10856442005793

*Sacatoro: Single Bottle*



8 56442 00585 7