

BOZAL

mezcal

RESERVA



WILDLY REFINED

LIMITED RELEASE MEZCAL CRAFTED IN THE ANCESTRAL
PRODUCTION STYLE, USING CLAY POT DISTILLATION.

BOZALMEZCAL.com

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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.

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 tahona wheel. Without the addition of artificial yeast, open-air wooden tub fermentation allows the sugars to ferment. Our mezcaleros then follow the “Ancestral” tradition by strictly using clay pot distillation to produce our mezcal. An ancient practice that is synonymous with the traditions of the local people.

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. The black, or negro, ceramic bottle of our reservas is used to signify the way in which our mezcal was produced in the Ancestral style.

BARRIL

Aromatics are herbaceous and spicy with notes of forest grass and anise flower. A slight sweetness is evident on the unctuous palate with flavors of agave, honey and river stone, finishing with a floral aftertaste.

CASTILLA

Aromatics are fruit forward and earthy. A slight sweetness is evident on the palate with flavors of roasted agave, mocha and fresh mint and pepper, finishing smooth with subtle hints of smoke.

CHINO VERDE

Aromas of earth, dried herbs and burlap with a soft smokiness. Ancho chile coats the palate, accompanied by flavors of charred meats and slight sweetness with a viscous finish.

COYOTE

An earthy and slightly smoky entry leads to a mid palate that is driven by flavors of minerality and rich dark chocolate. Finishes dry and balanced, indeed an enjoyable mezcal crafted for sipping.

JABALÍ

Aromatics express notes of lavender and sage. Bright green vegetal flavors of celery and parsley grace the palate with a lingering finish of black pepper.

TOBALÁ

Fruit-forward aromas of melon and apricot. A delicate balance of citrus and earthy flavors coat the palate followed by smoky undertones. The finish is clean with intense tropical fruits.