

BOZAL

mezcal

SINGLE MAGUEY



WILDLY REFINED

SINGLE VARIETIES OF MAGUEY ARE USED TO
PRODUCE MEZCAL TRUE TO ITS DISTINCT
MAGUEY CHARACTERISTICS.

BOZALMEZCAL.com

BOZAL

mezcal

WILDLY REFINED

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 mezcateros, 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 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.

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 azul, or blue, ceramic bottle of the Single Magueys is used to signify the single variety agave used in production.

CENIZO

Bright aromas of orange peel and floral notes. The palate is driven by big flavors of mesquite and sweet barbecued meats. Hints of dark chocolate and cocoa complement the slight smokiness on a smooth and long finish.

CUISHE

Driven by intense citrus and strong minerality with rich tropical fruit on the palate that moves to sweet potato on the front. Green vegetal notes in the mouth and a dry smoky finish then follow.

SACATORO

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.

TEPEZTATE

Herbaceous aromas, with a touch of wet stone on the nose, accompanied by grapefruit zest, orange flower and pine. Fresh florals, white pepper and minerals are highlighted on the palate with prominent notes of spice on the finish.

TOBASICHE

With an unconventional sweet nose this mezcal exerts traces of quince, anise, and strong minerality. This bouquet is complemented by rich, herbaceous botanicals on the finish.