



## UPROXX

September 13, 2020

### BARTENDER RECOMMENDED SMOKY MEZCALS TO SIP WHEN THE WEATHER TURNS

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VPM: 1,561,680

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While most novice drinkers are well acquainted with tequila, mezcal still remains a mystery to many. But even if you haven't imbibed a liquor with the words "mezcal" on it, you've probably already drunk a fair share of mezcal. That's because all tequila is mezcal, but not all mezcal is tequila. It's one of those "all squares are rectangles" situations — the all-encompassing name for agave-based spirits is mezcal.

If a bottle is specifically labeled as a mezcal, that means it's made in Mexico using any type of agave (tequila can only be produced with Blue Weber agave). While tequila is made in and around Jalisco, most mezcal is made in Oaxaca — with its smoky flavor making it a perfect fall sipper.

We wanted to find the best, smoky mezcals to drink this fall, so we connected with experts — asking bartenders to tell us their picks.

## 3 BADGE BEVERAGE CORPORATION

### **Bozal Ensemble**

**Andy Printy, beverage director at Chao Baan in St. Louis**

The Bozal Ensemble is a great contender. With enough smoke to meet your acquaintance, but not take over the subtle citrus and floral notes that open up as oxidation takes place. Neat or over a large ice cube is best, but it definitely makes a great cocktail.

### **BOZAL / ENSAMBLE MEZCAL**