



## **WILDLY REFINED**

On the steep precarious hillsides of Oaxaca, Guerrero and Durango 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**

## AGAVE

### SACATORO

A subspecies of the Angustifolia family, the Sacatoro agave takes about seven to nine years to mature. 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 tahona wheel. Without the addition of artificial yeast, clay pot cold 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.

## TASTE

This Sacatoro presents vegetal aromas with prominent minerality and hints of orange zest. The palate is balanced with flavors of roasted agave, sweet paprika and tropical fruits. The finish is mellow with a slight chili spice.

## 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 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.

## 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 black, or negro, ceramic bottle of our Sacatoro is used to signify the way in which our mezcal was produced in the Ancestral Style.

## SPECS

<b>100% AGAVE ANGUSTIFOLIA</b>		SUGGESTED RETAIL PRICE <b>\$129</b>	
PUEBLO	San Juan Bautista Jayacatlán	ESTADO	Oaxaca
		CLASE	JOVEN
<b>CLAY POT STILL</b>	46% ABV	92 PROOF	750 ML <b>NOM-0472X</b>

*Sacatoro Reserva: Case of Six*



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*Sacatoro Reserva: Single Bottle*



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