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## **CELEBRATE NATIONAL MEZCAL DAY!**

**By: Chilled Magazine**

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"Para todo mal, mezcal, y para todo bien, también." ("For everything bad, mezcal, and for everything good, as well.") – Oaxacan idiom

Drunk in "little kisses," Mezcal has quickly become one of the trendiest categories in the spirit world, but this unique drink is anything but new; in fact, it dates back hundreds of years. When the Spanish first began the colonization of Mexico, agave spirits were already in production, but it's hard to know how long before or to what extent. We know that ever since, Mezcal has become an integral part of Mexican history, culture, and superstition and is overdue for attention on a global scale.

### 3 BADGE BEVERAGE CORPORATION

In celebration of National Mezcal Day, we're sharing a look at the spirit, a few of the wonderful brands making it, and ways to enjoy it in a cocktail. In case you've managed to miss the memo, Mezcal is any spirit distilled from around 30 of the nearly 200 sub-species of agave (all Tequila is a Mezcal, but not all Mezcal is Tequila). Many will tell you that the key factor of Mezcal is its "smokiness," but don't expect to note too much-charred wood or tobacco. The key flavors that give Mezcal its reputation are actually notes of chipotle and dry chili but depending on the variety of agave used; it can read floral, fruity, earthy, and even savory.

Unlike Tequila, which can only be produced in a specific region with specific agave (blue weber), Mezcal gives producers a license to play. This freedom has opened the door to an incredible range of highly unique, artisanal distillers. Many producers use traditional methods – cooking the agave with a wood fire, milling with a stone mill, open-air fermentation, and copper distillation. Depending on the techniques, the resulting Mezcal flavor can vary wildly, making it an incredibly exciting and fun spirit to try.

For new and established Mezcal lovers alike, **Bozal** offers an impressive range of expressions made from different agave varieties. For the dedicated mezcal palette, the range offers a unique chance to explore just how different each agave species can taste.

#### **BOZAL MEZCAL**