

BOZAL

mezcal

SACRIFICIO



WILDLY REFINED

SACRIFICIAL MEZCAL IS PRODUCED IN SMALL BATCHES WITH LOCALLY SOURCED PROTEIN, FRUIT, AND GRAINS SUSPENDED INTO THE FINAL DISTILLATION.

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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 mezcateros, to distill small batches in those same locations.

PRODUCTION

Following the age-old tradition from mezcateros, sacrificial mezcal is typically produced in small batches for personal consumption as well as fiestas for the locals. The production is seasonal and takes place at year-end. First, the agave is crushed by a stone tahona wheel moved by a bull, baked in earthen pit ovens, fermented and then distilled. During the second distillation, a leg of lamb, chicken breast, seasoned pork shoulder or pumpkin stems, in addition to seasonal wild fruits and grains harvested from the local market, are suspended inside the bottom of the still in a basket.

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 brown, or marrón, ceramic bottle of our sacrificio bottles is used to signify the way in which our mezcal was produced in the Sacrificio style while the green, or verde strip label of Guías de Calabaza signifies a vegetarian production.

BORREGO

A dry mineral base is offset nicely with an abundance of fruit, herbaceous notes and nuttiness. A viscous entry coats the mouth leading to a fruit forward mid palate with subtle sweetness that shines with bright citrus and persimmons. The finish is smooth with flavors of smoked lamb.

GUÍAS DE CALABAZA

Bright scents of citrus peel and orange blossom are complemented by herbal notes on the nose. Flavors of chepiche show through on the palate, rounding out warm vegetal flavors imparted by the pumpkin stems and plantains.

JAMÓN IBÉRICO

Citrus-forward nose of lime and grapefruit with a tropical aroma of banana. A viscous mouthfeel coats the palate with savory flavors, complemented by a slight floral note of hibiscus flower.

PECHUGA

Expresses a delicate balance in which the smokiness is softened noticeably by the protein and wild fruit. A rich mouthfeel offers flavors of roasted fruit, subtle minerality and a slight smokiness, finishing dry on the back of the palate.