

GEARMOOSE

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THE 15 BEST MEZCALS FOR MAKING COCKTAILS

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No spirit has captured the modern bartender's imagination quite like mezcal. At first glance, it's a smokier version of tequila. But on closer inspection, mezcal brings an incredibly wide range of unexpected flavors and aromas to the world of classic cocktails.

And while contemporary cocktail bartenders have created all sorts of unique and intriguing mixes, substituting mezcal for tequila in a Margarita is still the litmus test of this spirit's mixability.

With that in mind, I've carefully selected this list of the best mezcals for cocktails based on their affordability in combination with the Margarita test—and given special consideration to mezcals that perform well in an even wider variety of classic cocktails.

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Bozal Espadín-Barril-Ensamble Mezcal

In the same way that wines can be made from a blend of grape varietals, mezcals may be made from a blend of agaves. Bozal's Ensamble Mezcal may be the most accessible example of this style, with a blend of three types of agaves sourced from Oaxaca. As a result of its combination of espadin, barril, and mexicano agaves, Bozal has an intensely rich and earthy flavor with a surprisingly smooth and easy finish.

BOZAL / ENSEMBLE MEZCAL