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THE BEST MEZCALS TO SIP THIS FALL, ACCORDING TO BARTENDERS

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While we're sure you're going to enjoy a dram (or seven) of your favorite bourbons, ryes, or single malt Scotch whiskies this fall, we implore you to give another spirit a chance to shine this season. When it comes to complex, sweet, and sometimes smoky fall flavors — it's difficult to beat the appeal of a well-made mezcal.

If you're new to Mexican spirits, you might not have a real grasp on what exactly mezcal is. It looks like tequila and (to the novice) even smells like tequila, but it's absolutely not tequila. It is close-*ish*, though. Think about it like this: all tequila is mezcal, but not all mezcal is tequila — as any spirit made from agave falls under the latter term.

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To be considered tequila, a spirit must be made with Blue Weber agave exclusively. Mezcal, on the other hand, can be made with multiple types of agave — some of the more common are tobalá, Tepeztate, and espadín. It's also known to often feature a smoky finish — a nice sensation as the weather turns. To help us find the best mezcals for fall, we turned to the professionals, asking well-known bartenders to lend us a hand.

Bozal Guías de Calabaza

Dana Lachenmayer, head bartender at The Wesley in New York City ABV: 47% Average Price: \$98

The Mezcal:

Following age-old practices of mezcaleros, Bozal's Guías de Calabaza is my favorite mezcal to sip on in the fall. Produced in small batches as a vegetarian 'sacrificio', this mezcal is filled with complex aromas and flavors.

Tasting Notes:

It's steeped with pineapple, plantains, oranges, pumpkin seeds, and chepiche from the local market. It is at once a labor of love and a unique expression of mezcal. The result is a complex, flavorful mezcal that will leave you feeling warm all fall long.

BOZAL / GUÍAS DE CALABAZA