



October 12, 2022

COUNTDOWN TO NATIONAL MEZCAL DAY WITH BOZAL MEZCAL

VPM: 43,170

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More popular than ever, Mezcal is the spirit adding a bit of smoke and spice to cocktails these days. Traditionally made, craft spirits are consistently sought after by today's consumers and mezcal fits the bill. It's often hand-crafted in single villages and passed down by generations of families who use traditional production methods.

3 Badge Beverage Corporation's portfolio spans impressive spirits including Mezcal. Its line of Mezcal is a great example of how tradition and quality have led to the creation of a sought-after spirit.

3 BADGE BEVERAGE CORPORATION

We asked three of our top bartenders from the Chilled 100 to create a craft cocktail using Bozal Ensamble Mezcal—a slightly smoky and herbaceous flavor profile. Check out Dallas bartender Chandler Tomayko’s cocktail to kick off our countdown to National Mezcal Day with Bozal Mezcal on October 21st.

Chilled100 Member Chandler Tomayko

- Dallas, @thechefwithredshoes

The Gardener

Ingredients:

- 2 oz Bozal Ensamble Mezcal
- 1 1/2 oz pineapple juice
- 3/4 oz mango nectar
- 3/4 oz lime juice
- 3 sprigs cilantro
- 5 mint leaves
- Tiny pinch of salt

Preparation: Combine ingredients in a shaker tin. Fill the shaker tin 2/3 of the way with ice. Shake vigorously for 10 seconds. Fill a highball glass with ice. Strain the contents of your shaker over the fresh ice. Garnish with mint and cilantro sprigs. Serve.

BOZAL / ENSAMBLE MEZCAL