



April Issue

SHAKING AND STIRRING LAUNCHES

Views Per Month: 84,689



Marigold-infused, ancestral, vegan mezcal, Cempasúchil is the Aztec name given to Mexican marigold flowers. Complex, layered, and reminiscent of the sacred flower's bright, evocative aromatic character. This unique, vegan offering opens with bright aromas of citrus, late-season florals, and a touch of baking spice. The palate rounds out fresh flavors of green pepper with orange zest, nutmeg, and anise. Hints of black pepper add spice to the slight smokiness of the mezcal on a smooth finish. A sacred symbol in Mexico, marigolds help guide spirits from their burial place to their family homes during Día de los Muertos.

NEAT OR ON THE ROCKS

INGREDIENTS

1 ½ oz Bozal Mezcal Cempasúchil

Ice (optional)

PREPARATION

3 BADGE BEVERAGE CORPORATION

Combine ingredients in a rocks glass.

Gently stir. Serve.

BOZAL MEZCAL / CEMPASÚCHIL