



WILDLY REFINED

On the steep precarious hillsides of Oaxaca, Guerrero, and Durango varieties of agave, indigenous to the region, grow wild and are heavily sought after by the local mezcaleros. These varieties produce flavors that are exotically intense, with rich earth tones and savory smokiness. From the heart of the maguey these flavors are traditionally extracted to produce mezcal that is **WILDLY REFINED**. Because we at **BOZAL** believe that something wild produces a far richer spirit.



ENVASADO DE ORIGEN
HECHO EN MEXICO

BOZALMEZCAL.COM

AGAVE

ESPADÍN

The Espadín agave, known as the genetic Mother of the Blue Weber Agave, is used to produce tequila and is also the predominant agave used in mezcal production. Unique in itself, the characteristics of this agave showcase the aromas of wet earth, a rich smokiness on the mid-palate, and a finish reminiscent of wild flowers. This variety of agave is a subspecies of the Angustifolia Family of agave, and takes seven to nine years to mature.

MEXICANO

The Mexicano agave thrives in the moist environment of lower elevations. This wild agave can grow quite large and is usually harvested when close to ten years of age. The concentration of sugar in the fully mature agave produces an extremely powerful mezcal. The palate is distinctively herbaceous and earthy with a long lasting finish in the mouth. Mexicano is a subspecies of the Rhodacantha family of agave.

TOBASICHE

A subspecies of the Karwinskii Family of agave, the Tobasiche is a wild agave that needs twelve to thirteen years to fully mature. This agave is typically characterized by its herbaceous and cedar-like aromatics with an earthy finish.

PRODUCTION

An age-old tradition from mezcaleros, sacrificial mezcal is typically produced in small batches for personal consumption as a ceremonial and festive mezcal, taking place at year-end. First, the agave is crushed, baked in earthen-oven pits, fermented and then distilled in a copper pot still. Organic cooked and seasoned pork shoulder with locally sourced aromatic herbs, spices, and seasonal fruits are added into the second and final distillation.

TASTE

The Jamón Ibérico expresses a 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.

INSPIRATION

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 mezcaleros, to distill small batches in those same locations.

PACKAGING

Alluding to the traditional terra cotta copitas sometimes used for drinking mezcal, we created a series of rustic ceramic bottles in earth tones. The label is printed on a naturally flecked paper with an embossed logo, production specifications, perforated holes, and the batch number stamp. These elements are designed to signal the tactile nature of the product and appeal to the specialized craft spirits drinker. The brown, or marrón, ceramic bottle of our Jamón Ibérico is used to signify the way in which our mezcal was produced in the Sacrificio style.

SPECS

100% AGAVE ANGUSTIFOLIA - RHODACANTHA - KARWINSKII			
MAGUEYS Espadín, Mexicano, Tobasiche			
PUEBLO	Río de Ejutla	ESTADO	Oaxaca
MEZCALEROS Don Adrian & Lucio Bautista			
CLASE	DESTILADO CON JAMÓN IBERÍCO	SUGGESTED RETAIL PRICE \$99	
COPPER POT STILL	47.0% ABV	94.0 PROOF	750 ML NOM-0472X

Jamón Ibérico: Case of Six



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Jamón Ibérico: Single Bottle



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