

BOZAL meztal

**EFERVESCENCIA
DE OAXACA**



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INGREDIENTS

- 2.0 oz. Bozal Ensamble
- .75 oz. Cardamom Syrup
- .75 oz. Lemon Juice
- 4 dashes Mole Bitters
- 1 Egg White

METHOD

Chill coupe glass with ice water. Build ingredients in shaker tin. Add 2 ice cubes and dry shake vigorously for 10 seconds. Add more ice, then hard shake for 10-12 seconds. Dump ice water from coupe and double strain with a Hawthorne strainer through a fine strainer into chilled coupe glass.

ESPADÍN-BARRIL-MEXICANO

ENSAMBLE

A slightly smoky, yet herbaceous undertone rests on the center of the palate, while citrus and floral notes from the Barril are introduced and strengthened by the warm viscous finish of the Mexicano. A light and easy sipping mezcal, which will delight and surprise you with its complex lingering finish.