

BOZAL
mezcal



BOZAL
mezcal artesanal
ESPADÍN-BARRIL
-MEXICANO
ENSAMBLE
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**OAXACAN
MARGARITA**



OAXACAN MARGARITA

INGREDIENTS

2 . 0 oz. Bozal Ensamble

1 . 0 oz. Fresh Lime Juice

0 . 5 oz. Agave Nectar

METHOD

Build Bozal Ensamble Mezcal, fresh lime juice, agave nectar and ice in shaker tin. Shake for 7-8 seconds and strain into a double rocks glass over ice. Garnish with a black salt rim and a dehydrated citrus wheel.

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.