



## Distillery <sup>modern</sup> Age

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Unique Visitors per Month: 17,113

### **BOZAL MEZCAL**

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3 Badge Beverage Corp. and its spirits division, 3 Badge Mixology, have released four mezcals from Bozal, all distilled with wild agave.

Bozal means "wild" or "untamed" in Spanish. The agave comes from uncultivated hillsides in Oaxaca and Guerrero. The mezcals are made in small batches with the agave hearts cooked in earthen pit ovens, are crushed and mashed by a stone Tahona wheel, are open-air fermented with native yeasts and are double distilled.

Bozal Espadín-Barril-Mexicano (47% ABV) is a blend of three agaves grown in the villages of Ejutla de Crespo and San Baltazar in Oaxaca. Espadín is a cultivated agave and Barril and Mexicano are wild. A 750-ml bottle sells for about \$50.

Bozal Cuixe (47% ABV) is distilled from wild Cuixe agave from San Baltazar. A 750-ml bottle sells for about \$80.

Bozal Tobasiche (47% ABV) is distilled from wild Tobasiche agave from San Baltazar. A 750-ml bottle sells for about \$80.

Bozal Ancestral (47.9% ABV) is distilled wild Papalote agave grown on the mountain slopes of the Río Mezcala basin in Cilapa, Guerrero. A 750-ml bottle sells for about \$100.

## 3 BADGE BEVERAGE CORPORATION

The mezcals are bottled in rustic ceramic bottles with a different earth tone color for each variety, and the labels are printed on naturally flecked paper with an embossed logo, production specifications, perforated holes and the batch number stamp.

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