

BOZAL

**BOZAL** mezc<sup>al</sup>

**EFERVESCENCIA  
DE OAXACA**

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ESPADÍN-BARRIL  
-MEXICANO

ENSAMBLE

Oaxaca Mexico



# EFERVESCENCIA DE OAXACA

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## INGREDIENTS

2 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 mezcal, cardamom syrup, lemon and bitters in shaker tin. Add egg white in a smaller tin. Combine tins together with 2 ice cubes and dry shake vigorously for 10 seconds. Uncap, add ice, cap and seal again and hard shake for 10-12 seconds. Dump your ice water from your coupe and double strain with a Hawthorne strainer through a fine strainer into your chilled coupe.

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### 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.*

## #BOZAL