



WILDLY REFINED

On the steep precarious hillsides of Oaxaca and Guerrero varieties of agave, indigenous to the region, grow wild and are heavily sought after by the local mezcaleros. These varietals 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

AGAVE

CUIXE

One of the most physically distinct species of agave, the Cuixe, a subspecies of the Karwinskii Family of agave, grows vertically as a single stalk with its leaves spreading at the top. Due to its unusual structure, and the stalk containing the firmer piña material, the Cuixe can be difficult to harvest and to work with in general. This agave offers aromas full of tropical fruit with a dry piney and mineral finish.

PRODUCTION

We use an artisanal approach toward production in order to create an unadulterated style of mezcal. In keeping with the 200-year-old tradition, the agave hearts are cooked in earthen pit ovens, later to be crushed and mashed by a stone Tahona wheel turned by a horse. Without the addition of artificial yeast, open-air fermentation allows the sugars to ferment utilizing naturally occurring yeast. The mezcal is then purified through a double distillation process.

TASTE

Driven by intense citrus and strong minerality, the Cuixe has a dry entry. As is experienced in the rich tropical fruit on the palate that moves to sweet potato on the front. Green vegetal notes in the mouth and a dry smoky finish then follow. A complex flavor profile that proves quite enjoyable.

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 and Guerrero. As well as for the untamed traditions used by our family operated distilleries, or mezcateros, 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 azul, or blue, ceramic bottle of the Cuixe Single Maguey is used to signify the single variety agaves used in production.

SPECS

MEZCAL 100% AGAVE		SUGGESTED RETAIL PRICE \$80			
VILLAGE	San Baltazar	REGION	Oaxaca		
COPPER POT STILL	47% ABV	94 PROOF	750 ML	NON-O363X	

Cuixe: Single Bottle



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Cuixe: Case of Six



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