



May 24, 2024

Unique Visitors per Month: 5,000,000

THE 15 BEST MEZCAL FOR 2024

By: **Tim McKirdy**

[Link to Full Article](#)



Mezcal enthusiasts, of which there is a growing, occasionally dogmatic rank in the U.S., can reasonably argue that theirs is the ultimate spirit. Mezcal's mid-aughts adoption in cocktail culture helped breathe new life into familiar cocktails via simple riffs, and gifted drinkers with more than a handful of beloved modern classics.

While those drinks rely on larger brands placed for that very use, the category is overwhelmingly made up of small to tiny-scale producers. These artisans employ hands-on, traditional techniques, harnessing the diversity of seemingly endless species of agave to provide stunningly complex sipping spirits.

3 BADGE BEVERAGE CORPORATION

With much to geek out on, VinePair's guide to the different types of mezcal, and the different varieties used in production, offers a comprehensive primer. But we're here to explore brands, expressions, and the best bottles available right now on the U.S. market.

To compile this list, we tasted more than 60 samples submitted to VinePair (gratis) by producers, importers, distributors, and PR firms working on their behalf. Each was tasted non-blind, allowing us to factor price into our conclusion, and ultimately determine whether the bottle was worthy of inclusion on this list — the aim of which is not just to highlight the *crème de la crème*, but the best offerings across a wide range of price points.

THE BEST MEZCAL UNDER \$100

Bozal Mezcal Jamón Ibérico Sacrificio Mezcal

A blend of Espadín, Mexicano, and Tobasiche, this "sacrificial" mezcal includes Jamón Ibérico, herbs, spices, and seasonal fruits in its final distillation. Traditionally produced for ceremonial, non-commercial purposes, it's the fruit and spices that really shine through here, with notes of dark chocolate, orange peel, and white flowers prominent throughout. A special-occasion sipper to share. **Rating: 93**

BOZAL / JAMÓN IBÉRICO