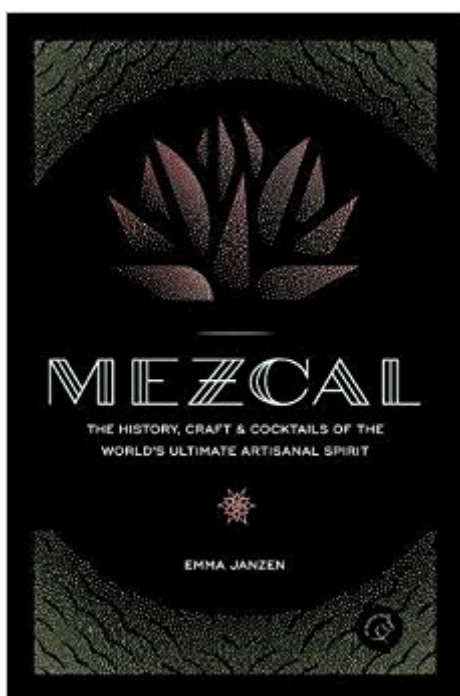


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# Mezcal: The History, Craft & Cocktails Of The World's Ultimate Artisanal Spirit



## Synopsis

Produced in Mexico for centuries but little known elsewhere until recent years, mezcal has captured the imagination of spirits enthusiasts with its astonishing complexities. And while big liquor is beginning to jump aboard the bandwagon, most mezcal is still artisanal in nature, produced using small-batch techniques handed down for generations, often with agave plants harvested in the wild. Join author Emma Janzen as she presents an engaging primer on all things mezcal: its long history, the craft of distilling it, and a thorough guide to many of the most common agaves used in production and how they shape the resulting spirit. In addition, top mezcal bars across the United States and Mexico contribute a selection of nearly fifty cocktails that accentuate its distinguishing qualities. Beautifully produced and authoritatively written, this is the definitive guide to exploring and unraveling the mysteries of this extraordinary handcrafted spirit. An Editors'™ Pick for Best Books of the month of July 2017.

## Book Information

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## Customer Reviews

Long overdue, the mezcal boom has erupted in bars across America. You're going to want to learn all about this glorious spirit, and Emma Janzen's Mezcal: The History, Craft & Cocktails of the World's Ultimate Artisanal Spirit tells you what you need to know. - Rick Bayless

Emma Janzen started writing about mezcal, cocktails, beer, and other spirits as the Liquid Austin columnist for the Austin American-Statesman in 2010. Her work has since been published in Bon Appetit, PUNCH, Food Republic, Serious Eats, and more. She's currently Digital Content

Editor for Imbibe Magazine, working from her home in Chicago. She prefers her mezcal neat, her cocktails made with gin, and her stouts served year-round. Â

This is my third book on Mezcal since I discovered the artisanal spirit just this past April, and while the other two are very informative and good reads, this beautiful book, (covers and pictures both) is by far the best! Very well written, with great structure, it is a great teacher and product guide, and explains the cultural history, production and vast differences of the amazingly complex Mezcal produced. I'm almost done reading it and anxious to check out the drink recipes at the end, although I sip it neat most times, the way it should be. If you are new to Mezcal, buy this book! I Love Mezcal!

Thoughtfully researched, the careful examination of the different types of agave used in mezcal production really makes this book shine among the multitude of similar products. This book brings forth a lot of the mysteries to the readers eyes. One of my favorite bar books in the last 15 years.

I am a fan of spirits and cocktail books and Emma Janzen's book on mezcal is one of the most nicely designed and thorough spirits books I have read. The photographs are beautiful, the cocktail recipes are accessible, and the history section is well researched. I know Emma's work from Imbibe magazine and I am glad she finally got around to writing this beautiful book!

Emma poses one of the most concise, insightful and well-rounded offerings to understanding the many historic and cultural complexities of this category. She compliments valuable up to date information with stunning images taken by herself. A highly recommended read!

This is a beautiful, well-made book that will be treasured by anyone interested in spirits or in the traditions and culture of Mexico. It will make an excellent gift.

This is a beautiful book. Beginning with the cover through the authentic pictures I couldn't put the book down. I appreciated the history presented of Mezcal and the explanations of its ever growing popularity today. I actually went on a hunt for a Mecal drink.

Excellent researched, this book truly tells you all you need to know about Mezcal. The photos are beautiful and it's quite well written. A must for anyone looking to learn.

This is an excellent and nuanced book about a liquor that usually isn't well understood. Great job by Ms. Janzen

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