

Tobalá mezcal, \$140 for 750ml; Arroqueño mezcal, \$110 for 750ml; Tepeztate mezcal, \$190 for 750ml, all by OAX Original

'Scarpa' coffee table, £4,218, by Ziad Alonaizy. 'Louxor' tumbler, £370 for set of two, by Thomas Bastide, for Baccarat. 'Eye' vase, £1,690, by Baccarat. 'Elektra' velvet in o36, £138 per m, by Dedar



A host of sculptural beauties are keeping our spirits up

Hot shots

We've always been partial to keeping things pure and simple, so we were thrilled to encounter OAX Original, a new, artist-driven line of small-batch, limited-edition mezcales produced in Oaxaca, Mexico. OAX's mezcales are so refined and pure, they are best sipped neat. The three batches – Tepeztate (intense citric aromas and a wet earth taste), Tobalá (sweet floral and herbal hints) and Arroqueño (buttery with hints of sweet coffee and almonds) – are crafted using wild, single-origin, foraged agave ranging from 12-25 years old to give a clean, complex taste and a sensual bouquet, and each mezcal is housed in a striking, matte ceramic bottle by Brooklyn design studio Bardo

Industries, inspired by vernacular Mexican architecture. We paired these monolithic marvels with a couple of other sculptural beauties – Baccarat's eye-catching 'Louxor' tumbler, and the new 'Scarpa' coffee table by London-based Kuwaiti designer Ziad Alonaizy. Paying homage to the work of iconic Italian architect Carlo Scarpa, the table forms part of a collection that includes coffee, console, side and martini tables, and a bench. The coffee table's solid marble top is available in an array of distinctive finishes, including arabescato rosso orobico, invisible grey gold and black forest, and it boasts an angular orthogonal steel base. All are clear winners in our book.