ESPADÍN
(A. ANGUSTIFOLIA)

VICTOR Y EMANUEL RAMOS

Mengolí de Morelos, Miahuatlán, Oaxaca
0823ER, 48%, 934 bottles, August, 2023

This batch was produced using espadín grown by a family friend in the neighboring community of El Tecolote.

Victor and his son Emanuel are the 3rd and 4th generations of the Ramos family to produce mezcal in the Miahuatlán district of Oaxaca. They are related to the neighboring Cortes Family by way of Victor's wife (Emanuel's mother), Cleotilde, whose sister Cesilia is married to Felipe.

PRODUCTION

OVENS:	15 ton pit
COOK TIME:	6 Days
WOOD:	encino, guamuche, mesquite
REST:	tepextate and tobalá are milled immediately, others rest 5-7 Days
MILL:	tahona
FERM TANKS:	sabino, oak
WATER:	well
FERM. TIME:	3-8 days
DISTILLATIONS:	two
STILLS:	two copper alambiques con refrescadera (275L/each)
ADJUSTMENT:	puntas y colas

MAL BIEN

FOR PLACEMENT AND FURTHER INFORMATION
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