

MADRECUIXE

(A. KARWINSKII)

VICTOR Y EMANUEL RAMOS

Mengolí de Morelos, Miahuatlán, Oaxaca
0122VFR, 47.9%, 270 bottles, January, 2022

Madrecuixe can be found growing in nearly all of the Ramos Family's fields. Larger and more sugar rich than the closely related bicuixe, madrecuixe is a favorite among mezcaleros, and drinkers in the region.

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

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|----------------|---|
| OVENS: | 15 ton pit |
| COOK TIME: | 6 Days |
| WOOD: | encino, guamucho, 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