

VERDE

(A. RHODACANTHA)

VICTOR Y EMANUEL RAMOS

Mengolí de Morelos, Miahuatlán, Oaxaca
0123ER, 48%, 264 bottles, January, 2023

Our third release of verde (aka mexicano verde) from the Ramos since 2018, this expression continues to be one of our favorites, and the most asked about by fans of Victor and Emanuel. This batch was distilled by Emanuel, using plants harvested from their family's ranch, and a plot of land just to the east, near the village's municipal building.

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,

PRODUCTION

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

FOR PLACEMENT AND FURTHER INFORMATION
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