

TOBALÁ

(A. POTATORUM)

VICTOR Y EMANUEL RAMOS

Mengolí de Morelos, Miahuatlán, Oaxaca
0422VFR, 51%, 264 bottles, April, 2022

Distilled by Victor in April of 2022, this batch features agaves from Santa Lucia, a small community in the mountains, south of Miahuatlán proper. It was selected as an exclusive pick by the buyers at two of Orange County's biggest champions of agave sprints - Hi-Time Wines and Gracias Madre Restaurant.

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, guamucho, mesquite
REST:	tepestate 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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