

MADRECUIXE

(A. KARWINSKII)

VICTOR Y EMANUEL RAMOS

Mengolí de Morelos, Miahuatlán, Oaxaca
0522VFR, 51%, 264 bottles, May, 2022

Distilled by Victor in May of 2022, this is one of the last batches he produced before taking an extended break from working in the palenque. 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,

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