

# MADRECUIXE-BICUIXE -COYOTE

## VICTOR Y EMANUEL RAMOS

Mengolí de Morelos, Miahuatlán, Oaxaca  
1221VFR, 49%, 264 bottles, December, 2021

This ensemble was produced by Victor using three distinct varieties grown on the Ramos family's land. Madrecuixe (a larger, cultivated *A. karwinskii* subspecies), Bicuixe (a smaller, wild or semi-cultivated *A. karwinskii* subspecies), and Coyote Verde (a hybrid produced from seeds of a Madrecuixe that has been pollinated by a tobalá).

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