

ESPADIN

(A. ANGUSTIFOLIA)

FÉLIX RAMÍREZ MENDEZ

Yogana, Ejutla, Oaxaca
1222FRM, 46%, 612 bottles, December, 2022

Since starting to work with Mal Bien in 2018, Felix's production has steadily grown. Plants that Felix would have sold to other mezcaleros in the past, now wind up in his own ovens and stills, which consistently produce some of the best mezcal in Ejutla.

As people have done since they first came to the region, Félix spends most of his time farming the rich, cambisol soil that covers the hills of Yogana, harvesting a bounty of agave, maiz, squash and beans. When he's not working his fields, Félix works his agaves into mezcal. On Fridays, he drives north to the Ocotlán market, where he sells his mezcal and uses the money to purchase packaged goods that his wife and daughter sell out of their neighborhood store.

PRODUCTION

OVENS:	9 ton pit
COOK TIME:	3 Days
WOOD:	Encino (<i>Quercus Rugosa</i>), Guamucho (<i>Pithecellobium Dulce</i>) Guaje (<i>Leucaena Spp.</i>)
REST:	5 Days
MILL:	tahona
FERM TANKS:	Sabino (<i>Taxodium Mucronatum</i>)
WATER:	well
FERM. TIME:	3-5 days
DISTILLATIONS:	Two
STILLS:	400 liter copper alambique con refrescadera*
ADJUSTMENT:	Puntas y Colas**

*WATER IN THE REFRESCADERA CIRCULATES CONTINUOUSLY. THE MONTERA HAS TWO PLATES.

**PUNTAS* ARE THE HIGH ABV ALCOHOL THAT COMES OFF THE STILL AT THE BEGINNING OF THE SECOND DISTILLATION, AND TYPICALLY HAVE LIGHTER, MORE FLORAL FLAVORS. "COLAS" ARE THE LOWER ABV ALCOHOL THAT COME OFF THE STILL AT THE TAIL OF DISTILLATION, AND WHILE BITTER TO TASTE, HAVE THE MOST COMPLEX AROMATICS.



MAL BIEN

FOR PLACEMENT AND FURTHER INFORMATION
@mezcalmalbien · mezcalmalbien.com · info@pueblodesabor.com