

CASTILLA

(A. sp)

FÉLIX RAMÍREZ MENDEZ

Yogana, Ejutla, Oaxaca

0324FRM, 48%, 400 liters, December, 2023

There is still some debate as to whether maguey castilla should be classified as *A. angustifolia* or *A. rhodacantha*. Whatever the botanists say, Felix considers the plants to be close cousins of espadín, and they can be found growing at intervals across his fields. While we've tasted a few small batches over the years, this represents the first time we've bottled any and brought it to the USA.

Felix Ramirez is a first generation mezcalero working in the Ejutla district of Oaxaca. Committed to working only with plants he grows himself, the range of expressions he makes varies from year to year, though the consistency in flavor, quality and value are always excellent.

PRODUCTION

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

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



MAL BIEN

FOR PLACEMENT AND FURTHER INFORMATION
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