ESPADÍN "ALTA TENSIÓN"
(A. ANGUSTIFOLIA)

FÉLIX RAMÍREZ MENDEZ

Yogana, Ejutla, Oaxaca
0526FRM, 54%, 500 liters, May, 2026

Truly small batch spirits are often influenced as much by circumstance as they are by creative vision or tradition. 2026 was big year for Félix in terms of how many of his plants reached maturity and the total number of liters that he produced from them. Running low on storage containers, he was unable to adjust this batch with the heads and tails as he normally would before sharing it with us. Tasting it at a higher proof than his usual 46-48%, we all agreed it was excellent, and decided to bottle it as it was with the "alta tensión" (high volatage) stickers to help differentiate it from lower ABV batches.

Felix Ramírez 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 (Quercus rugosa), Guamuche (Pithecellobium dulce) Guaje (Leucaena spp.)
REST:	5 Days
MILL:	tahona
FERM TANKS:	Sabino (Taxodium mucronatum)
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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