

NIÑOS VIEJOS

(A. KARWSINSKII)

VICTOR RAMOS

Mengolí de Morelos, Miahuatlán, Oaxaca
1023VFR, 50.5%, 401 bottles, October, 2023

In 1993, just after the birth of his son Emanuel, Victor planted a new field with dozens of madrecoixe agaves. Juggling the demands of farming, distilling, and family life, Victor soon found he didn't have time to keep up with the new field and abandoned it to be overgrown by grasses and wild plants.

Madrecoixes in Mengolí typically reach maturity in 9-11 years and grow to 2 meters (6'6") in height. The abandoned madrecoixes, having been undernourished and neglected, grew much more slowly, and even at full maturity, only reached around 1 meter (3'3").

In the fall of 2023, after Emanuel had celebrated his 30th birthday, Victor harvested the first batch of the neglected agaves, which he referred to as the "niños viejos" or "old boys" for their extreme age and immature appearance.

PRODUCTION

OVENS:	15 ton pit
COOK TIME:	6 Days
WOOD:	encino, guamucho, mesquite
REST:	tepepate 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