

TEPEXTATE

(A. MARMORATA)

VICTOR RAMOS

Mengolí de Morelos, Miahuatlán, Oaxaca
1223VFR, 49%, 200 liters, August, 2023

Produced from semi-cultivated plants grown on the rocky slopes that surround the Ramos family's ranch, this batch is full of the bright floral and vegetal notes that make tepextate such a crowd pleaser, followed by a bit of menthol on the back end.

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, whose sister Cesilia is married to Felipe.

PRODUCTION

Ovens:	15 ton pit
Cook Time:	6 Days
Wood:	encino, guamuche, 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