

TEQUILERO

(A. TEQUILANA)

EMANUEL RAMOS

Mengolí de Morelos, Miahuatlán, Oaxaca
0324ER, 48.5%, 384 bottles, March, 2024

While the first tequilana agaves arrived in Miahuatlán in the 1980s, it was the ongoing boom and bust cycles of Jalisco's agave prices in the 1990s and 2000s that led many tequila producers to seek more steadily available and price stable sources for blue weber agaves. Even though they were far outside the boundaries of tequila's denomination of origin, the talents of Miahuatlán's magueyeros were well-known, and deals were made to send them tequilana clones, which they would raise and sell back to the tequila brands. Local mezcaleros found they enjoyed working with the plants, and continue to work with the plants, including this batch made by Emanuel from agaves grown in Mengolí.

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