

TOBALÁ

(A. POTATORUM)

VICTOR RAMOS

Mengolí de Morelos, Miahuatlán, Oaxaca
0324VFR, 47%, 258 bottles, March, 2024

Produced from wild plants harvested in Santa Lucia, a mountain village about 90 minutes south of the Ramos palenque. Despite being nearly 3% lower in ABV, this batch presents more potent aromas and flavors than Victor's tobalá batch (0223VFR) released in 2024, which was produced using 100% cultivated tobalá.

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