

TOBAXICHE

(A. KARWINSKII)

EMANUEL RAMOS

Mengolí de Morelos, Miahuatlán, Oaxaca
1123ER, 48%, 222 bottles, November, 2023

Though it shares a name with other *A. karwinskii* subvarietals found in other parts of Oaxaca, Tobaxiche from Miahuatlán is unique in both its form (larger) and flavor (sweeter), and is always a favorite with local mezcaleros.

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.

Watch Emanuel talk Tobaxiche



PRODUCTION

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