

# TOBALÁ

(A. POTATORUM)

## VICTOR Y EMANUEL RAMOS

Mengolí de Morelos, Miahuatlán, Oaxaca  
0223VFR, 49.9%, 400 bottles, February, 2023

Distilled by Victor, this is the first batch of tobalá made from plants cultivated beside the family's ranch. Despite some popular myths, tobalá take to cultivation, and the plants reached maturity after just six years, as opposed to 12 years when harvested in the wild from the nearby mountains.

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, guamucho, 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