

CINCO SENTIDOS

Cinco Sentidos is the house mezcal of a restaurant named *El Destilado* in downtown Oaxaca; the restaurant started as a *mezcaleria* that featured some of the more rare and obscure mezcals of Oaxaca, but was soon able to bring a selection of these spirits into the U.S.

The company is called Cinco Sentidos because their producers use nothing but their five senses when producing mezcal. These small-batch distillers work in some of the most remote areas of Mexico, and they do not certify their mezcal with the CRM (*Consejo Regulador del Mezcal*), choosing to label their spirits as *Destilado de Agave* instead.



Marcelo Luna works alongside his son Leonardo in the community of Zoyatla, Puebla. Marcelo distills through a hybrid Filipino still: the boiling chamber is made of clay, the condenser a hollowed-out tree trunk covered with a clay top. The condensed vapors then pass through a copper coil housed in a stainless steel pot where they further condense.

In the second distillation of Pechuga de Mole Poblano, Marcelo adds cooked chicken and mole poblano to an already distilled batch of agave Espadilla (*A. Angustifolia*). This gives the spirit a savory aroma, and the unmistakable flavor of mole in the form of an oily-textured spirit.

PECHUGA DE MOLE POBLANO



Base Ingredient: Espadilla (*Agave angustifolia*) that is distilled with cooked chicken and a mole sauce made with chocolate, bananas, apples, Ancho chile, Mulato chile, cumin, cloves, cinnamon, almonds, and sesame seeds

Still Size & Type: Hybrid Filipino still

Fermentation: Spontaneous fermentation in tanks

Distillation: Double, with the mole added in the second distillation

Alcohol: 48.2% ABV

Production #s: N/A

Country: Mexico

Region: Puebla

Sub Region: Zoyatla

Spirit Style: Agave distillate

Distiller: Marcelo Luna