

CINCO SENTIDOS

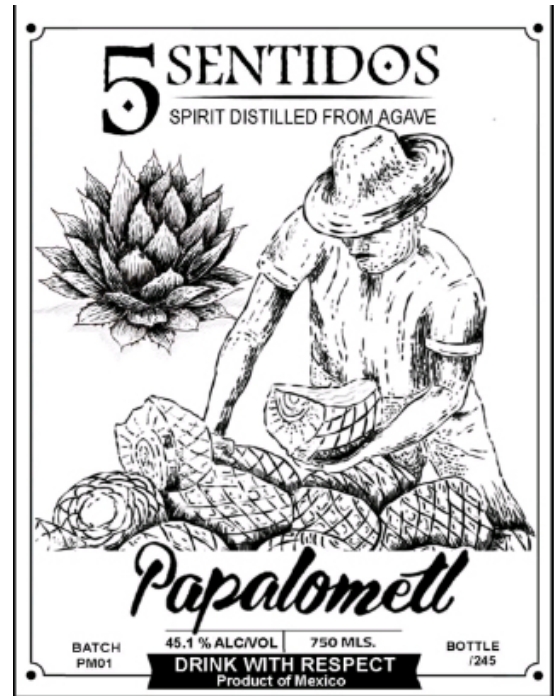
Cinco Sentidos is the house mezcal of a restaurant named *El Destilado* in downtown Oaxaca; the restaurant started as a mezcaleria that featured some of the more rare and obscure mezcals of Oaxaca, but was soon able to bring a selection of these spirits into the U.S.

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.



27 year old Alvarado "Amando" Alvarez distills agave Papalometl as a way to preserve the tradition of his isolated town, Santa María Ixcatlan, Oaxaca. After spending most of his childhood at his father's *palenque*, Amando distilled his first batch as a 15-year old. He learned how to harvest ripe wild and cultivated agave with a machete, cook it in an earthen oven, mash it by hand with a wooden mallet, ferment it in rawhides and double-distill it in small clay pots from his father, Alvarado. Despite his young age, Amando is one of only a dozen distillers who maintain the centuries-old practice of fermenting in rawhide and double distilling in clay pots.

PAPALOMETL



Base Ingredient: Papalometl (*Agave Potatorum*) cooked in an earthen oven and mashed by hand with wooden mallets

Still Size & Type: Clay pots

Fermentation: Spontaneous fermentation in rawhides

Distillation: Double

Alcohol: 45.5% ABV

Production #s:

Country: Mexico

Region: Oaxaca

Sub Region: Santa María Ixcatlan

Spirit Style: Agave distillate

Distiller: Alvarado Alvarez