

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.



Alberto Martinez Lopez has been distilling agave spirits for nearly three decades. He and his son-in-law Reynaldo distill the massive agave Sierra Negra (A. Americana) in their traditional palenque in Santa Catarina Albarradas, Oaxaca. Alberto and Reynaldo harvest cultivated Sierra Negra that take twelve to fifteen years to reach their maturity. Once harvested, Alberto bakes the agave in an earthen oven lined with river rocks, palm mats, and banana leaves for a week. He and Reynaldo subsequently mash the cooked agave by hand with wooden mallets, before they set it in stone tanks and let it ferment naturally.

The elevation in Santa Catarina is approximately 7,500 feet above sea level, which leads to cold nights. In order to jump start and stabilize the fermentation, Alberto will add ground "tepehuaje" bark to the fermentation; the bark is a natural source of nitrogen and enables fermentation to take place in colder temperatures. He believes this is one of the most crucial elements that makes his spirit stand out.

Once fermented, the mash and *tepache* are double-distilled in clay pot stills at Alberto's palenque, *La Escondida*.

SIERRA NEGRA



Base Ingredient: Sierra Negra (*Agave Americana*), cooked in an earthen oven with *encino* oak and river rocks, then mashed by hand with wooden mallets

Still Size & Type: Clay pot stills

Fermentation: Fermentation in stone tanks with *tepehuaje* bark

Distillation: Double

Alcohol: 49.5% ABV

Production #s:

Country: Mexico

Region: Oaxaca

Sub Region: Santa Catarina Albarradas

Spirit Style: Agave distillate

Distiller: Alberto Martinez Lopez