

## CINCO SENTIDOS

Cinco Sentidos is the house “Mezcal” of El Destilado restaurant in downtown Oaxaca; the restaurant started as a mezcaleria that featured some of the rarer and obscure agave distillates 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 these spirits. These small-batch distillers work in some of the most remote areas of Mexico, and they do not certify their spirits with the CRM (Consejo Regulador del Mezcal), choosing to label their spirits as Destilado de Agave instead.



This NY-only 66-liter batch is distilled by Tío Pedro, a 72-year old maestro who has been making mezcal for over 5 decades in Santa Catarina Minas. His small palenque, *La Esperanza*, is less than a decade old. Before having his own palenque, he worked for other mezcaleros, with his most recent job being with Lorenzo Angeles of the famed Real Minero brand.

This batch is made entirely from mature, cultivated agave Espadín that was harvested approximately 5,100 feet above seal level in Mlahuatlan, Oaxaca. Tio Pedro cooked 8 piñas in an underground conical oven with *guamuchil* and *encino* for five days. This maestro *mezcalero* makes extremely small batches and often does not blend between the one fermenting tank and other. This bottling is a single-*tina* batch, which is very rare for Espadín.

This Espadín has a banana Laffy Taffy nose, hints of methanol green notes, and on the palate a distinct savory barbecue smokiness, cinnamon, tobacco, cherry cordial, roasted plantains, and a pronounced but balanced mineral texture. This mezcal is also proofed with the tails of distillation, which results in a fuller mouthfeel and more acidity.

## ESPADÍN



**Base Ingredient:** Espadín that is roasted in an underground oven and hand mashed with wooden mallets

**Still Size & Type:** Clay still

**Fermentation:** Spontaneous fermentation in pine tanks with well water

**Distillation:** Double

**Alcohol:** 49%

**Production #s:**66L

**Country:** Mexico

**Region:** Oaxaca

**Sub Region:** Santa Catarina Minas

**Spirit Style:** Agave distillate

**Distiller:** Tío Pedro