

CINCO SENTIDOS

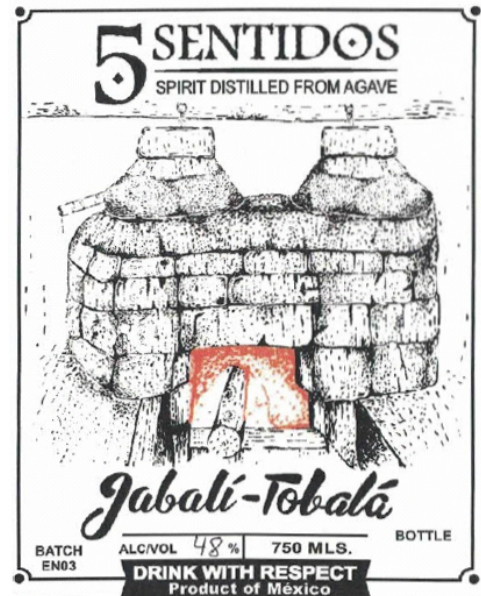
Cinco Sentidos is the house “Mezcal” of El Destilado restaurant in downtown Oaxaca; the restaurant started as a mezcaleria that featured some of the rarer and obscure agave distillates of Oaxaca, but was soon able to bring a selection of these spirits into the U.S. The company is called Cinco Sentidos 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 110L batch released exclusively in New York is distilled from mature agave Jabalí (*Agave convallis*) and Tobilá (*Agave Potatorum*), both of which are wild-harvested up to 8,500 feet above sea level in the mountains of Santa Catarina Albarradas, Oaxaca. Maestro Mescalero Alberto Martinez and his son-in-law Reynaldo cooked approximately 93 Jabalí and 74 Tobilá *piñas* in an underground oven with *encino* oak for seven days. Alberto and Reynaldo then hand-mashed the cooked agave with wooden mallet, where it was then fermented in underground stone tanks with the nitrogen-rich bark of *encino de agua* for four days. The resulting *tepache* and mash were double-distilled in small clay pots at Alberto's *palenque* in April 2018.

A significant portion of the proceeds from the sale of this special bottling will be donate to S.A.C.R.E.D., which will invest the funds in the Zaachila Agave Project, an initiative that teaches middle-school students to grow agave from seed and provides affordable agave starters to mezcal producers in Oaxaca.

JABALI-TOBALA



Base Ingredient: wild Jabalí (*Agave convallis*) and Tobilá (*Agave Potatorum*) that are cooked in an underground oven fueled by *encino* oak

Still Size & Type: Clay still

Fermentation: in underground stone tanks with *encino de agua*

Distillation: Double

Alcohol: 48.1% ABV

Production #s: 110L/year

Country: Mexico

Region: Oaxaca

Sub Region: Santa Catarina Albarradas

Spirit Style: Agave distillate

Distiller: Alberto and Reynaldo Martinez