

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.



Cultivated Madrecuixe and wild Bicuixe (*A. Karwinskii*) are agaves endemic to Oaxaca. Atenogenes and José cultivate and harvest their own Madrecuixe outside of San Isidro Guishe, where their small *palenque*, El Labrador, is located. The agave hearts are cooked in an earthen oven for five days, then left to rest alongside the oven for a few days until small fungi begin to form, acting as a pre-ferment for the cooked *piñas*. The father and son team mash their agave with a *tahona* that is pulled by a bull, and ferment spontaneously in pine and cypress tanks, the spirit is double-distilled copper pot stills. Between the two of them, father and son distill about 2,000 liters annually, usually from agaves Espadín, Bicuixe, and Madrecuixe; 2 batches of the year are pure Madrecuixe. The mash is fermented with local well water that gives their spirits a distinct local minerality. Once distilled, the spirit is rested in glass jugs before bottling.

BICUIXE-MADRECUIXE



Base Ingredient: Bicuixe and Madrekuixe (*Agave Karwinskii*) cooked in an earthen oven

Still Size & Type: Copper still

Fermentation: Spontaneous fermentation in pine and cypress tanks

Distillation: Double

Alcohol: 48.1% ABV

Production #s: 2,000L/year

Country: Mexico

Region: Oaxaca

Sub Region: San Isidro Guishe

Spirit Style: Agave distillate

Distiller: Atenogenes and José