

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.

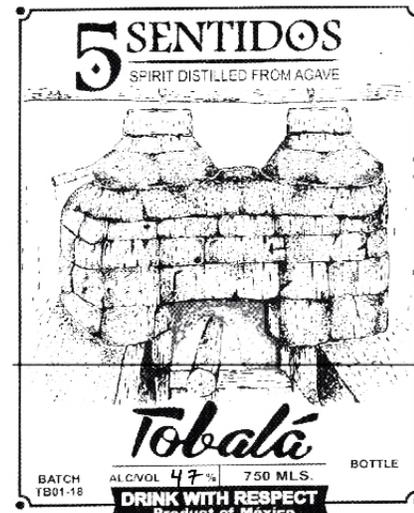


Alberto and his son-in-law Reynaldo wild-harvested the Tobalá in Santa Catarina Albarradas, Oaxaca. Santa Catarina belongs to the Sierra Norte region in Oaxaca and is a village of about 220 people, all of whom speak Zapotec. The town itself sits at about 6,000 feet above sea level, and Alberto and Reynaldo hike up to 8,000 feet above sea level to harvest the Tobalá. The word Tobalá derives from the Zapotec "Dua blah," which essentially means agave (Dua) from the mountains (blah).

This is the first batch of Tobalá mezcalero Alberto Martinez made during "La Canicula" of 2018 - a brief dry season that takes place in the middle of the rainy season. The batch was distilled from 116 mature Tobalá that were that were wild-harvested approximately 7,500 feet above sea level.

Because Santa Catarina is higher altitude than most mezcal-producing towns, it gets rather cold at night, which requires them to need some help in their fermentation. The "help" comes in the form of a type of tree bark locally referred to as "encino de agua," (*Quercus rubramenta*) which is an oak varietal that grows in the region and contains a high degree of nitrogen in the bark. The women in the family will strip the bark from the *encino de agua* logs when they are freshly harvested and still retain some moisture. Alberto will add this tree bark to the tanks which helps jump start the fermentation and keep it at temperature at night despite colder ambient temperatures. The logs, now stripped of their bark, will be used to fire his clay pot stills.

TOBALÁ



Base Ingredient: Tobalá (*agave Potatorum* and *agave Seemanniana*)

Still Size & Type: Clay still

Fermentation: Spontaneous fermentation in pine tanks with the addition of *encino de agua* that helps start and maintain fermentation

Distillation: Double

Alcohol: 47%

Production #s: 112L

Country: Mexico

Region: Oaxaca

Sub Region: Santa Catarina Albarradas

Spirit Style: Agave distillate

Distiller: Alberto Martinez