

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 Martinez López has been distilling agave spirits for over three decades. He and his son-in-law Reynaldo distill at their traditional palenque in Santa Catarina Albarradas, Oaxaca. The elevation in Santa Catarina is approximately 6,500 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. 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*.

ESPADÍN-TOBAZICHE



Base Ingredient: Espadín that are harvested after the quiotes have been cut and the piñas have been left in the field for almost a year to concentrate the sugars, then roasted in a conical oven with encino oak and acacia leaves

Still Size & Type: Clay pot still

Fermentation: Spontaneous fermentation with spring water and encino de agua in underground stone tanks

Distillation: Double

Alcohol: 48.4%

Production #s: 355 bottles

Country: Mexico

Region: Oaxaca

Sub Region: Santa Catarina Albarradas

Spirit Style: Agave distillate

Distiller: Alberto Martinez and his son-in-law Reynaldo