

5 SENTIDOS

100% DESTILADO DE AGAVE



ESPADIN CAPON

Alberto Martinez and his son-in-law Reynaldo distilled this batch at their palenque in Santa Catarina Albarradas, located 7500 feet above sea level. Alberto and Reynaldo harvested 34 "capón" Espadín agaves. *Capón* describes cutting off the quiote, or stalk of the agave, after it has sprouted and allowing it to sit in the field for an extended period of time to allow sugars to concentrate. In this case, the agaves were left for almost one year. Once roasted and mashed, nitrogen-rich *tepehuaje* is added into concrete tanks with spring water to help stabilize the fermentation during the cold weather experienced at such high elevation. The result is a spirit that is satisfyingly sweet like hard candy and savory with a creamy texture.

PRODUCTION NOTES

Distiller: Alberto Martinez

Region: Santa Catarina Albarradas, Oaxaca

Agave: Espadín (*agave angustifolia*)

ABV: 48.47%

Milling: By hand with axes and wooden mallets

Fermentation: In stone with *tepehuaje* bark

Distillation: Double distilled in clay pots

TASTING NOTES

Nose: overripe fruit, cake frosting, herbal

Palate: sweet cream, buttery, candy apple

Finish: baked pie, mineral, cinnamon

Cinco Sentidos ("five senses") started as the house mezcal line at Oaxaca's acclaimed restaurant and mezcaleria El Destilado. These uncertified agave spirits highlight diverse, traditional production methods employed by small batch producers who distill a variety of agave species. The range embodies the customs, traditions, and history behind the spirits and the people who make them.