

# 5 SENTIDOS

100% DESTILADO DE AGAVE



## JABALI-TOBALA

Alberto Martinez and his son-in-law Reynaldo distilled this Chicago-only ensemble at their palenque in Santa Catarina Albarradas, located in the Sierra Norte mountains of Oaxaca. The Jabali and Tobala used in this batch were wild harvested from 8,000 feet above sea level. While Alberto and Reynaldo mash the cooked agave with mallets, Alberto's wife and daughter strip bark from oak branches called *tepehuaje*. Tepehuaje is a natural source of nitrogen and is added into the concrete tanks with spring water for fermentation help stabilize it during the cold weather in high elevations. This spirit is refreshingly reminiscent of a garden patch of herbs and eucalyptus.

## PRODUCTION NOTES

Distiller: Alberto Martinez

Region: Santa Catarina Albarradas, Oaxaca

Agave: Jabali (*agave convallis*) and Tobala (*agave potatorum*)

ABV: 45.11%

Milling: By hand with axes and wooden mallets

Fermentation: In stone with *tepehuaje* bark

Distillation: Double distilled in clay pots

## TASTING NOTES

Nose: orange rind, pine, evergreen

Palate: sweet herbs, mint, tropical fruit

Finish: mineral, orange peel, botanical

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.