

5 SENTIDOS

100% DESTILADO DE AGAVE



SIERRA NEGRA y ESPADÍN CAPÓN

Alberto Martinez and his son-in-law Reynaldo distilled this ensemble at their palenque in Santa Catarina Albarradas, located in the Sierra Norte mountains of Oaxaca. The Sierra Negra and Espadín Capón (rested in the field for almost a year) used in this batch were cultivated almost 7,500 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 during fermentation to help stabilize it during the cold weather in high elevations. This spirit brings to mind a basket of sweet fruits and a bouquet of herbs.

PRODUCTION NOTES

Distiller: Alberto Martinez

Region: Santa Catarina Albarradas, Oaxaca

Agave: Sierra Negra (*a. americana*) and Espadín Capón (*a. angustifolia haw*)

ABV: 51.53%

Milling: By hand with axes and wooden mallets

Fermentation: In stone with *tepehuaje* bark

Distillation: Double distilled in clay pots

TASTING NOTES

Nose: strawberry, cantelope, sweet mint, acacia

Palate: juniper, frisée, mineral

Finish: cookie wafer, white chocolate

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.