

5 SENTIDOS

100% DESTILADO DE AGAVE



TOBALA

Alberto Martinez distills his Tobala during *La Canicula*, the brief couple weeks when it does not rain in the middle of the rainy season. Their traditional palenque is 7500 feet above sea level, leading to temperatures too low at night to ferment without a stabilizer. Alberto solves this problem by adding ground local tree bark to the mash, adding nitrogen which acts as an organic stabilizer.

PRODUCTION NOTES

Distiller: Alberto Martinez

Region: Santa Catarina Albarradas, Oaxaca

Agave: Tobala (*agave potatorum*)

Milling: By hand with axes and wooden mallets

Fermentation: In stone with *Encino* bark

Distillation: Double distilled in clay pots

TASTING NOTES

Nose: bright stone fruit, flowers, and strawberry

Palate: caramel, toasted fennel, and brown butter

Finish: strong with chicory, smoke, and savory notes

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.