

# 5 SENTIDOS

100% DESTILADO DE AGAVE



## BICUIXE

Father Atenogenes and son José are accomplished distillers, particularly when tasked with distilling agaves that belong to the the Karwinskii family like Bicuixe. Atenogenes and José harvested wild Bicuixe from the surrounding land of San Isidro Guishe, where their small palenque is located. The water source and soil types in the region of Miahuatlan are mineral-rich and assign a very distinct flavor thumbprint, of which Atenogenes harnesses in a delicate but expressive manner with this bottling.

## PRODUCTION NOTES

Distiller: Atenogenes and José Garcia

Region: San Isidro Guishe Oaxaca

Agave: Bicuixe (*agave karwinskii*)

ABV: 48.55%

Milling: Tractor-drawn two ton tahona

Fermentation: In pine tanks with spring water

Distillation: Double distilled in copper alembic still

## TASTING NOTES

Nose: wet soil, fresh vegetal sweetness

Palate: white peppercorn, anise, marzipan, aloe

Finish: sweet and long with minerality and mint

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.