

5 SENTIDOS

100% DESTILADO DE AGAVE



ENSAMBLE DE 4 PLANTAS

Father Atenogenes Garcia and son José are accomplished distillers, especially when distilling agaves that belong to the the Karwinskii family. This field blend of Bicuixe, Madrecuixe, Espadin and Cucharillo is the first time Atenogenes and José have incorporated a dasyliirion plant in their production. All four species were roasted, mashed and fermented together before being distilled at Atenogenes' palenque in San Isidro Guishe, Oaxaca. The addition of Cucharillo adds an earthy savoriness to the delectably sweet and fruity flavors of the agaves.

PRODUCTION NOTES

Distiller: Atenogenes and José Garcia

Region: San Isidro Guishe, Oaxaca

Agave: Bicuixe, Madrecuixe (*agave karwinskii*), Espadin (*agave angustifolia*), Cucharillo (*dasyliirion serratifolium*)

ABV: 48.45%

Milling: Tractor-drawn tahona

Fermentation: In pine tanks with spring water

Distillation: Double distilled in copper alembic still

TASTING NOTES

Nose: overripe pineapple, brown sugar, funky

Palate: saffron, bubblegum, earthy

Finish: bruléed fruit, grassy

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.