

5 SENTIDOS

100% DESTILADO DE AGAVE



PECHUGA DE MOLE POBLANO

Distilled by Delfino Tobón Mejía in the verdent mountain valley of San Pablo Ameyaltepec, this crisp and bright pechuga uses a once-distilled batch of wild harvested Papalome as the base spirit. On the second distillation, Delfino adds chicken and a mole sauce made of chocolate, apples bananas, dried chiles, cinnamon, cumin, peanuts, almonds, sesame seeds and anise. The result is a pechuga that is exceptionally polished, effervescent and unlike any pechuga-style agave spirit around.

PRODUCTION NOTES

Distiller: Delfino Tobón Mejía

Region: San Pablo Ameyaltepec, Puebla

Agave: Papalome (*a. potatorum*)

ABV: 49.3%

Milling: Mechanical mill

Distillation: Single distilled in a homemade three-plate steel and copper hybrid still, second distillation with cooked chicken and Mole Poblano.

TASTING NOTES

Nose: oatmeal, cedar, chamomile, lemonade

Palate: creamy dessert, matcha macaron

Finish: sweet chocolate, nuts, cinnamon spice

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.