

5 SENTIDOS

100% DESTILADO DE AGAVE



PIZORRA

Delfino Tobón Mejía produced this batch using wild-harvested Pizorra that surrounds San Pablo Ameyaltepec, the village where his palenque is located. Delfino's homemade still is crafted from a combination of copper and stainless steel and utilizes a three-plate "reflux" method of distillation. This style allows for double distillation results in just a single pass. This spirit starts off seemingly peculiar but doesn't fail in developing into a familiar carnival of tropical and spice flavors on the palate.

PRODUCTION NOTES

Distiller: Delfino Tobón Mejía

Region: San Pablo Ameyaltepec, Puebla

Agave: Pizorra (*a. marmorata*)

ABV: 47.3%

Milling: Mechanical mill

Distillation: Single distilled in a homemade three-plate steel and copper hybrid still

TASTING NOTES

Nose: butterscotch, nanche, red berries

Palate: bubblegum, pineapple, strawberry

Finish: gingerbread, tropical fruit

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.