

5 SENTIDOS

100% DESTILADO DE AGAVE



ARROQUEÑO

Tío Pedro Hernandez Arrellanes has been making spirits for more than 50 years in Santa Catarina Minas, where nearly every palenque in town preserves the ancestral tradition of distilling in clay pots crafted in the village of Santa Maria Atzompa. With the help of his nephew Lalo, Tío Pedro produced this batch of Arroqueño at his palenque, *La Esperanza*. Tío Pedro's batch sizes are often relatively small due to the capacity of his production methods. This particular spirit exudes boldness as soon as it is opened and presents a pleasant honeyed sweetness on the palate.

PRODUCTION NOTES

Distiller: Tío Pedro Hernandez Arrellanes

Region: Santa Catarina Minas, Oaxaca

Agave: Arroqueño (*a. americana* var. *Oaxacensis*)

ABV: 48.79%

Milling: By hand with wooden mallets

Fermentation: In pine vats with well water

Distillation: Double distilled in clay pots

TASTING NOTES

Nose: lemon zest, dark chocolate, dandelion

Palate: turnip, roasted vegetables

Finish: confectioners sugar, caramelized plantains

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.