

# 5 SENTIDOS

100% DESTILADO DE AGAVE



## ESPADIN-TOBAZICHE

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. This Espadin is a typical representation of the high quality “mezcla,” which is a co-roast and co-ferment of agaves Espadin and Tobaziche, a fairly common practice in the area. Tio Pedro’s batches rarely exceed 100 liters and he does not blend from one batch to the next in order to increase volume or standardize flavors. In a world where Espadins are being mass produced and proofed down for cocktails, this mezcla demonstrates how great a small batch Espadin-based mezcla can be.

## PRODUCTION NOTES

Distiller: Tío Pedro Hernandez Arrellanes

Region: Santa Catarina Minas, Oaxaca

Agave: Espadin (*agave angustifolia*) & Tobaziche (*agave karwinskii*)

Milling: By hand with wooden mallets

Fermentation: In pine vats with well water

Distillation: Double distilled in clay pots

## TASTING NOTES

Nose: plantains, raisins, slightly lactic

Palate: grilled vegetables, toffee, apples

Finish: wet stone, leather, parsley

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.