

5 SENTIDOS

100% DESTILADO DE AGAVE



TOBALA

"Tío" Pedro Hernandez Arrellanes comes from a long line of mezcaleros. The 74-year-old maestro 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. Tio Pedro's batches are, typically, less than 100 liters due to the limited production capacity of his small palenque. This bottling is a unique snapshot of the tradition of Santa Catarina Minas. Surprisingly complex, it combines the quintessential earthiness of agave distillates from the region with sweet and savory fruit.

PRODUCTION NOTES

Distiller: Tío Pedro Hernandez Arrellanes

Region: Santa Catarina Minas, Oaxaca

Agave: Tobalá (*agave potatorum*)

ABV: 51.86%

Milling: By hand with wooden mallets

Fermentation: In pine vats with well water

Distillation: Double distilled in clay pots

TASTING NOTES

Nose: plantains, dates, roasted agave

Palate: caramelized fig, apples, root vegetables

Finish: smoked salt, wet stone

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.