

# 5 SENTIDOS

## 100% DESTILADO DE AGAVE

### Jabalí



This special 84 liter batch of Jabalí (104 bottles released exclusively to the Mid Atlantic) was distilled from 193 mature Jabali “piñas” that were wild-harvested from up to 10,000 feet above sea level in the mountains of Santa Catarina Albarra-das, Oaxaca. The piñas were cooked together in an underground oven before being hand mahsed by master distiller Alberto Martinez and his son-in-law Reinaldo. After the mash, the cooked agave was left to ferment in stone tanks with spring water and ground “encino de agua,” a type of nitrogen-rich tree bark that helps stabilize the fermentation at such cold weather. The result is a decadent, complex spirit that channels flavors and aromas of the rocky cliffsides where these wild agave were harvested.

### Production Notes

**Distiller:** Alberto Martinez

**Region:** Santa Catarina Albarra-das, Oaxaca

**Agave:** 12-18 year-old Jabali (A. Convallis)

**ABV:** 47.1%

**Milling:** By hand with wooden mallets

**Fermentation:** In stone with spring water and Encino de Agua bark

**Distillation:** Double Distilled in Clay Pot Stills

### Tasting Notes

**Aromas:** Orange Rind, Pine Resin, Salted Cod, Sandalwood

**Pallate:** Medium body and medium acid, Mango, Dried red fruits, Peppercorn, Light smoke, Zinc

[www.uncertifiedmezcal.com](http://www.uncertifiedmezcal.com)

Imported by CH Distillery Chicago, IL