



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR DISTILLED SPIRITS

Date: December 03, 2020

Label Certificate Number: 1102396

Pursuant to the application of : USA WINE IMPORTS INC.

Holder of permit/license number : S442977

Brand : 5 SENTIDOS SIERRA NEGRA AGAVE SPIRITS
(REVISION)

Class : IMPORTED OTHER SPECIALTIES & PROPRIETARIES

Size(s) : 25ML-1.75 L

Container Type : BOTTLE

Container Material : GLASS

Stated Alc. Content : 46% ALC/VOL

Tested Alc. Content : N/A

TTB Number : 19351001001085

are hereby approved with the same conditions and restrictions as the Federal Certificate of Label Approval (COLA) issued by the Department of Treasury (TTB). If label changes require a new Federal COLA(s) to be obtained, new Texas label approval will also be required.

This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

APPROVAL OF THIS LABEL DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODES AND RULES.

Label Approval Section

Tax Division

Label.Approval@tabc.texas.gov

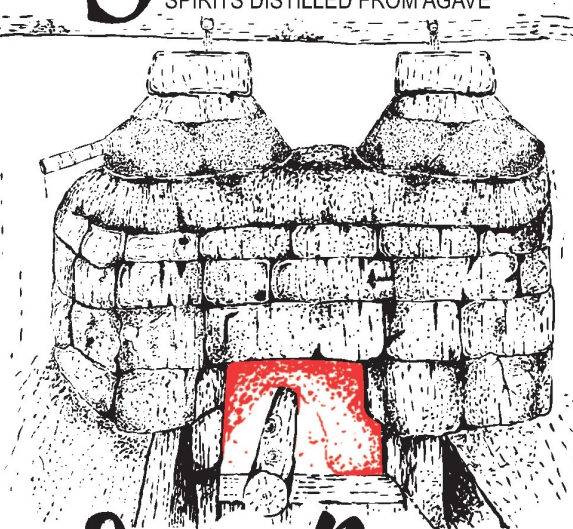
c/o USA WINE IMPORTS INC.
285 W BROADWAY
NEW YORK, NY 10013



TEXAS ALCOHOLIC BEVERAGE COMMISSION

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5 SENTIDOS
SPIRITS DISTILLED FROM AGAVE



Sierra Negra

BATCH
SN10-19

46% ALC/VOL

750 ML

BOTTLE
/159

DRINK WITH RESPECT
Product of México

5 SENTIDOS
100% DESTILADO DE AGAVE

This 135-liter batch of Sierra Negra (A. Americana sp) was made by Alberto Martínez Lopez and his son-in-law Reynaldo. They harvested thirteen piñas of cultivated, mature agave Sierra Negra at approximately 6,000 feet above sea level in the mountains of Santa Catarina Albarradas, Oaxaca. Alberto and his son-in-law Reynaldo cooked the Sierra Negra hearts in an underground conical oven with encino oak for fifteen days. Alberto and Reynaldo then hand-mashed the cooked agave with wooden mallets, mixed it with spring water and fermented the agave in underground stone tanks with "tepehuaje" bark for four days. The resulting "tepache" and mash were then double-distilled in small clay pots at Alberto's palenque, "La Escondida." The resulting distillate was adjusted by Maestro Alberto to its current ABV with heads and tails. June 2019.

Cinco Sentidos ("Five Senses") originated as the house agave spirit in Oaxaca's acclaimed restaurant, "El Destilado." Our goal is to bring you uncertified nano-batch agave spirits that highlight varied production processes, agave diversity, and most importantly, the tradition and talents of the "familias mezcaleras" who handcraft their spirit with rigor and esteem. Drink With Respect.

Imported and bottled by CH Distillery, Chicago, IL
www.uncertifiedmezcal.com

TOMESE CON RESPETO

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.