



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR DISTILLED SPIRITS

Date: October 24, 2018

Label Certificate Number: 1034981

Pursuant to the application of : CH DISTILLERY

Holder of permit/license number : S985107

Brand : 5 SENTIDOS ESPADIN TOBAZICHE

Class : IMPORTED OTHER SPECIALTIES & PROPRIETARIES

Size(s) : 25ML-1.75 L

Container Type : BOTTLE

Container Material : GLASS

Stated Alc. Content : 47% ALC/VOL

Tested Alc. Content : N/A

TTB Number : 18268001000170

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.state.tx.us

**c/o CH DISTILLERY
564 W RANDOLPH ST STE 1E
CHICAGO, IL 60661-2219**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

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5 SENTIDOS

SPIRIT DISTILLED FROM AGAVE



Espadín-Tobaziche

BATCH
ETZTX01-18

ALC/VOL 47% 750 MLS.

BOTTLE
/90

DRINK WITH RESPECT
Product of México

5 SENTIDOS

100% DESTILADO DE AGAVE

This 71-liter batch (all 90 bottles sent exclusively to Texas) was distilled from mature, cultivated agave Tobaziche (A. Karwinskii) and Espadín that were harvested approximately 5,100 feet above sea level in Santa Catarina Minas. Maestro mezcalero "Tio" Pedro Hernandez cooked approximately 4 Espadín and 28 Tobaziche piñas in an underground conical oven with guamuchil and encino for five days. The cooked agave was then hand mashed with oak mallets before being allowed to ferment in one pine vat with well water for 13 days. The resulting tepache and mash were then double-distilled in a 2 small clay pot stills at Tio Pedro's palenque, "La Esperanza." August 2018.

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

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.