



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR DISTILLED SPIRITS

Date: December 03, 2020

Label Certificate Number: 1102408

Pursuant to the application of : USA WINE IMPORTS INC.

Holder of permit/license number : S442977

Brand : 5 SENTIDOS TOBALA Y TOBAZICHE AGAVE SPIRITS
(REVISION)

Class : IMPORTED OTHER SPECIALTIES & PROPRIETARIES

Size(s) : 25ML-1.75 L

Container Type : BOTTLE

Container Material : GLASS

Stated Alc. Content : 45% ALC/VOL

Tested Alc. Content : N/A

TTB Number : 20006001000474

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

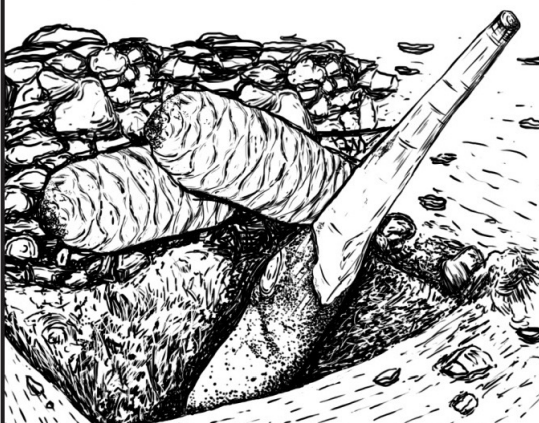
c/o USA WINE IMPORTS INC.
285 W BROADWAY
NEW YORK, NY 10013



TEXAS ALCOHOLIC BEVERAGE COMMISSION

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5 SENTIDOS
SPIRITS DISTILLED FROM AGAVE



Tobalá y Tobaziche

BATCH
TBTZ01-19

45% ALC/VOL

750 ML

BOTTLE
/132

DRINK WITH RESPECT
Product of México

5 SENTIDOS
100% DESTILADO DE AGAVE

This 102-liter batch was distilled from mature, wild-harvested agave Tobalá (A. Potatorum) and cultivated Tobaziche (A. Karwinskii), both of which were harvested approximately 5,500 feet above sea level in the Mlahuatlan district of Oaxaca. Maestro mezcalero "Tío" Pedro Pascual Hernandez cooked the Tobalá and Tobaziche "piñas" in an underground conical oven with encino oak for five days. After the roast, Pedro allowed the cooked agave to cool for approximately one week before hand-mashing it with wooden mallets. He then allowed the mashed agave to ferment naturally with mineral-rich well water in three large pine vats. The resulting tepache and mash were then double-distilled in small clay pots at Pedro's palenque, "La Esperanza." The resulting distillate was adjusted by Maestro Pedro 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.