



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR DISTILLED SPIRITS

Date: October 10, 2018

Label Certificate Number: 1033368

Pursuant to the application of : CH DISTILLERY

Holder of permit/license number : S985107

Brand : 5 SENTIDOS PECHUGA DE MOLE POBLANO

Class : IMPORTED OTHER SPECIALTIES & PROPRIETARIES

Size(s) : 25ML-1.75 L

Container Type : BOTTLE

Container Material : GLASS

Stated Alc. Content : 48.2% ALC/VOL

Tested Alc. Content : N/A

TTB Number : 17172001000862

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

Texans Helping Businesses & Protecting Communities

5 SENTIDOS

SPIRIT DISTILLED FROM AGAVE



Pechuga de Mole Poblano

BATCH MP01	48.2% ALC/VOL	750 MLS.	BOTTLE /193
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DRINK WITH RESPECT
Product of Mexico

5 SENTIDOS

100% DESTILADO DE AGAVE

This 145 liter batch (_____ bottles released exclusively to the U.S.) of "Pechuga Mole Poblano" was distilled from 40 mature Agave Espadilla (a. Angustifolia), cooked chicken and Mole Poblano. Maestro mezcalero Marcelo Luna harvested the agave at 4,500 feet above sea level in Zoyatla, Puebla, where he cooked them in an underground, conical oven for 7 days. The cooked agave was milled with a tractor-mounted wood chipper, mixed with spring water, and fermented in underground stone pits for 12 days. The resulting tepache and mash were then run through a hybrid Philpino still one time. On the second distillation, the first run was mixed with cooked chicken and Mole Poblano and passed through the still a second time at Fabrica 3 Venados, a community palenque in Zoyatla. February 2017.

Cinco Sentidos ("Five Senses") originated as the house mezcal 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.