



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR DISTILLED SPIRITS

Date: October 10, 2018

Label Certificate Number: 1033361

Pursuant to the application of : CH DISTILLERY

Holder of permit/license number : S985107

Brand : 5 SENTIDOS PAPALOMETL

Class : IMPORTED OTHER SPECIALTIES & PROPRIETARIES

Size(s) : 25ML-1.75 L

Container Type : BOTTLE

Container Material : GLASS

Stated Alc. Content : 45.1% ALC/VOL

Tested Alc. Content : N/A

TTB Number : 17172001000856

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

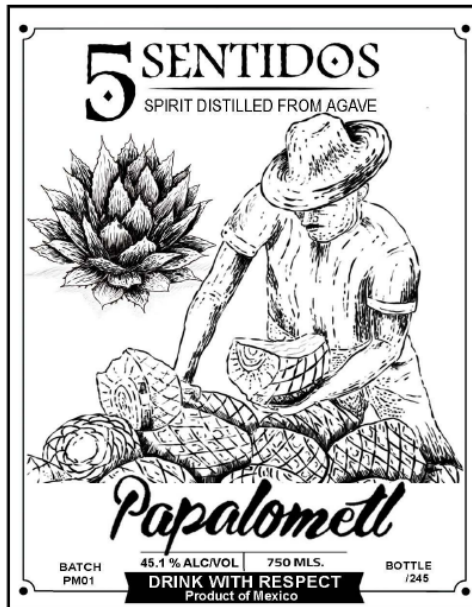
Label.Approval@tabc.state.tx.us

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



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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.

5 SENTIDOS

100% DESTILADO DE AGAVE

This 220 liter batch (____ bottles released exclusively to the U.S.) was distilled from 310 mature 8-10 year old cultivated agave Papalometl (a. Potatorium) harvested at 6,500 feet above sea level in Santa Maria Ixcatlan. Maestro mezcalero Amando Alvarez and his father Alvarado cooked the agave for three days in an underground conical oven with encino oak. The cooked agave was hand-mashed with wooden mallets, mixed with spring water, and fermented in leather hides stretched over posts. After five days of fermentation, the resulting tepache and mash were distilled in small clay pots at Amando's palenque, Ixcateco. 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