



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR DISTILLED SPIRITS

Date: December 03, 2020

Label Certificate Number: 1102410

Pursuant to the application of : USA WINE IMPORTS INC.

Holder of permit/license number : S442977

Brand : 5 SENTIDOS PECHUGA DE MOLE AGAVE SPIRITS

Class : IMPORTED OTHER SPECIALTIES & PROPRIETARIES

Size(s) : 25ML-1.75 L

Container Type : BOTTLE

Container Material : GLASS

Stated Alc. Content : 49% ALC/VOL

Tested Alc. Content : N/A

TTB Number : 19125001000099

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
DISTILLED FROM 100% AGAVE

Pechuga de Mole Poblano
Agave Spirits Distilled With Natural Flavors

BATCH PM06-18	49% ALC/VOL	750 ML	BOTTLE /240
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DRINK WITH RESPECT
Product of México

5 SENTIDOS 100% DESTILADO DE AGAVE

This 211-liter batch (240 bottles) of Pechuga de Mole Poblano was distilled from mature Agave Espadilla (a. Angustifolia), cooked chicken and Mole Poblano. Maestro mezcalero Marcelo Luna and his son Leo harvested the agave at approximately 4,500 feet above sea level in Zoyatla, Puebla. The agaves were cooked in an underground conical oven and milled with a tractor-mounted would chipper. Upon being mashed, the fibers were fermented in rawhide with spring water. The resulting "tepache" and mash were then run through a Filipino hybrid still once. On the second distillation, the "ordinario" was mixed with cooked chicken and Mole Poblano and passed through the still a second time at "Fabrica El Mirador," a community palenque in Zoyatla, Puebla. October 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.