



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR DISTILLED SPIRITS

Date: July 23, 2019

Label Certificate Number: 1061683

Pursuant to the application of : CH DISTILLERY

Holder of permit/license number : S985107

Brand : 5 SENTIDOS TOBAZICHE DISTILLED FROM AGAVE

Class : IMPORTED OTHER SPECIALTIES & PROPRIETARIES

Size(s) : 25ML-1.75 L

Container Type : BOTTLE

Container Material : GLASS

Stated Alc. Content : 48.4% ALC/VOL

Tested Alc. Content : N/A% ALC/VOL

TTB Number : 19142001000870

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

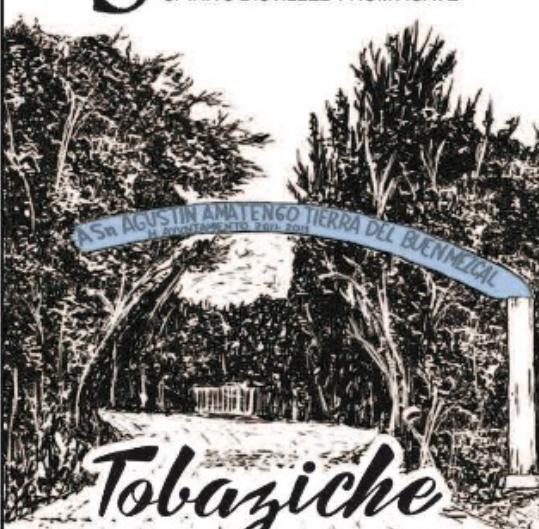
c/o CH DISTILLERY
1629 S CLINTON
CHICAGO, IL 60616



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5 SENTIDOS
SPIRITS DISTILLED FROM AGAVE



Tobaziche

BATCH ACL01-19	48.4 ALC/VOL %	750 ML	BOTTLE /81
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DRINK WITH RESPECT
Product of México

5 SENTIDOS

100% DESTILADO DE AGAVE

This 70-liter batch (81 bottles, all exclusive to Texas) was distilled from mature agave Tobaziche (A. Karwinskii) that was harvested approximately 4,500 feet above sea level in San Agustín Amatengo, Oaxaca. Maestro mezcalero Sergio Juárez Patricio and his son Luis Enrique cooked approximately two tons of Tobaziche "piñas" in an underground conical oven for four days with mezquite, huanuche and encino firewood. Sergio and Luis then mashed the agave with a large tahona drawn by two bulls. After mashing, the roasted agave was allowed to ferment naturally with spring water for eight days. The resulting repache and mash were then once-distilled in a copper "refrescadera" style still at Sergio's palenque, "Flor de Amate." The resulting distillate was adjusted to its current ABV with distilled spring water. February 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.