



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR DISTILLED SPIRITS

Date: December 03, 2020

Label Certificate Number: 1102411

Pursuant to the application of : USA WINE IMPORTS INC.

Holder of permit/license number : S442977

Brand : 5 SENTIDOS 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 : 19168001001105

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

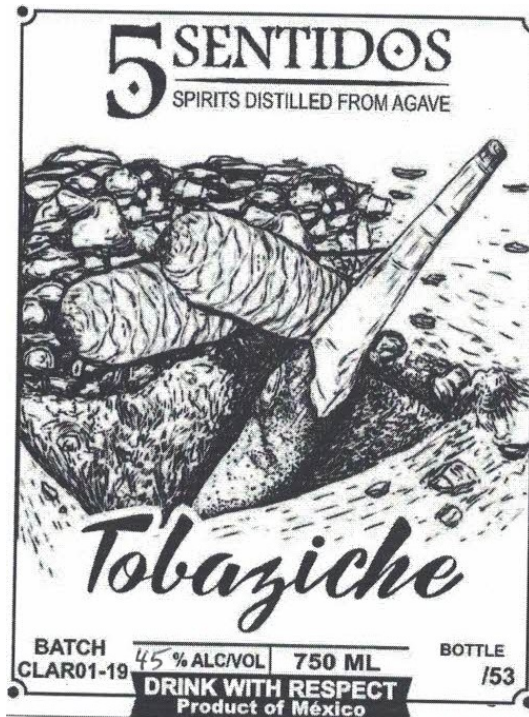
Label.Approval@tabc.texas.gov

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



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5 SENTIDOS 100% DESTILADO DE AGAVE

This 50-liter batch (all bottles exclusive to NYC) was distilled from 56 mature agave Tobaziche (*A. Karwinskii*) that were wild-harvested approximately 5,200 feet above sea level in San José del Progreso, Oaxaca. Maestro mezcalero "Tio" Pedro Pascual Hernandez cooked the Tobaziche "piñas" in an underground conical oven with huamuche firewood for five days. After the roast, Pedro and his nephew Lalo allowed the cooked agave to cool for approximately one week before hand-mashing it with wooden mallets. They then allowed the mashed agave to ferment naturally with well water for ten days in a large pine vat. The resulting repache and mash were then double-distilled in small clay pots at Pedro's palenque, "La Esperanza." 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.