



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR DISTILLED SPIRITS

Date: July 24, 2019

Label Certificate Number: 1061921

Pursuant to the application of : CH DISTILLERY

Holder of permit/license number : S985107

Brand : 5 SENTIDOS JABALI-TOBALA DISTILLED FROM AGAVE

Class : IMPORTED OTHER SPECIALTIES & PROPRIETARIES

Size(s) : 25ML-1.75 L

Container Type : BOTTLE

Container Material : GLASS

Stated Alc. Content : 46.5% ALC/VOL

Tested Alc. Content : N/A

TTB Number : 19029001000881

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

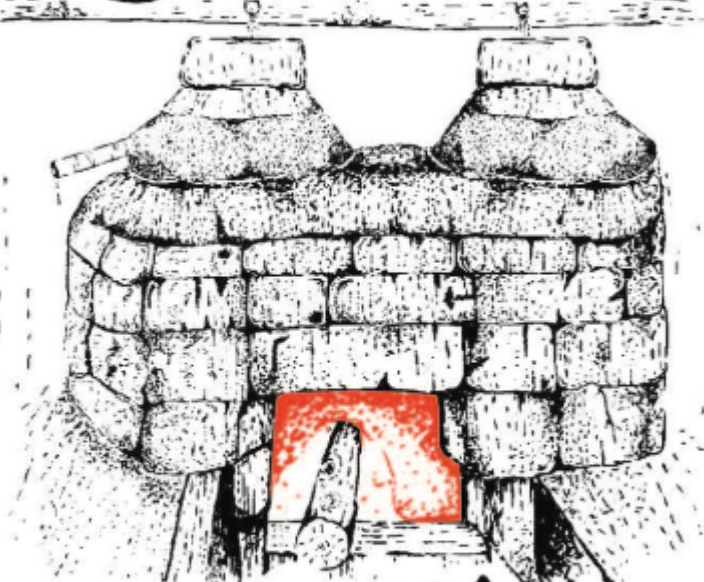


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5 SENTIDOS

SPIRITS DISTILLED FROM AGAVE



Jabalí-Tobalá

BATCH
JT03-18

ALC/VOL 46.5 %

750 ML

BOTTLE
/119

DRINK WITH RESPECT
Product of México

5 SENTIDOS

100% DESTILADO DE AGAVE

This 94-liter batch (119 bottles, all exclusive to California) of agaves Jabalí (A. Convallis) and Tobalá (A. Potatorum & A. Seemiana) was produced by maestro mezcalero Alberto Martinez and his son-in-law Reynaldo. The two of them wild-harvested 125 piñas of mature Jabalí and 43 piñas of mature Tobalá at altitudes as high as 8,000 feet above sea level. They roasted the piñas in an underground conical oven with encino oak, dried banana leaves and acacia leaves for 14 days. Alberto and Reynaldo then hand-mashed the cooked agave with wooden mallets, mixed it with spring water and fermented the agave in underground stone tanks with "encino de agua" tree bark for four days. The resulting "tepache" and mash were then double-distilled in small clay pots at Alberto's palenque, "La Escondida." November 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.