



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR DISTILLED SPIRITS

Date: August 15, 2019

Label Certificate Number: 1064068

Pursuant to the application of : CH DISTILLERY

Holder of permit/license number : S985107

Brand : 5 SENTIDOS PICHOMEL Y PAPALOME

Class : MEZCAL

Size(s) : 25ML-1.75 L

Container Type : BOTTLE

Container Material : GLASS

Stated Alc. Content : 47.3% ALC/VOL

Tested Alc. Content : N/A

TTB Number : 19119001001038

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**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

Cinco Sentidos

LA COLECCIÓN MIXTECA
SPIRITS DISTILLED FROM AGAVE



Pichomel y Papalome

BATCH
MXTC01-01

47.3% ALC/VOL	750 ML
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BOTTLE
/151

Drink With Respect
PRODUCT OF MEXICO

Cinco Sentidos

100% Destilado de Agave

This 121-liter batch (bottles) was distilled by maestro mezcalero Atelo Ramirez in the town of Reyes Metzontla, Puebla. Atelo wild-harvested approximately 30 agave Papalome (*A. Potatorum*) and 30 Pichomel (*A. Marmorata*) from the Zapotitlan region in Southeast Puebla, which is situated approximately 6,000 feet above sea level. Atelo and his wife Laura roasted the agave in an underground conical pit oven for seven days. After cooking, Atelo hand-mashed the agave with a wooden mallet and allowed them to ferment naturally with spring water for 16 days. The fermented mash and tepache were then distilled twice in a hybrid still made of galvanized steel, clay, and copper. January 2019.

"La Coleccion Mixteca" is a curated selection of small-batch agave spirits crafted in the rustic distilleries of the mountainous Mixteca region of Oaxaca and Puebla. Each bottling explores the maestro mezcalero's interpretation of subjecting agave endemic to the region to peculiar production methods and styles that have largely fallen out of favor in modern times. A significant portion of sales from this collection will be used for palenque improvement projects. Series 2019.

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.

Pichomel y
Papalome



Cinco Sentidos
LA COLECCIÓN MIXTECA