



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR DISTILLED SPIRITS

Date: August 15, 2019

Label Certificate Number: 1064059

Pursuant to the application of : CH DISTILLERY

Holder of permit/license number : S985107

Brand : 5 SENTIDOS CANDELILLO
Class : MEZCAL
Size(s) : 25ML-1.75L
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 46.9% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 19119001001017

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**

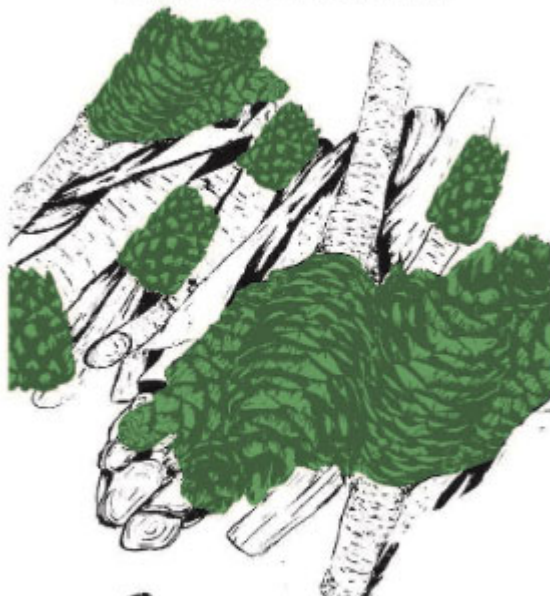


TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

Cinco Sentidos

LA COLECCIÓN MIXTECA
SPIRITS DISTILLED FROM AGAVE



Candelillo

BATCH
MXTC06-01

46.9% ALC/VOL | 750 ML

BOTTLE

Drink With Respect
PRODUCT OF MEXICO

/162

Cinco Sentidos

100% Destilado de Agave

This 128-liter batch (bottles) was distilled by maestro mezcalero Felix Macedas Jinez in the town of San Luis Atolotitlán, Puebla. Felix and his son-in-law Sivlano harvested wild agave Candelillo (a local name for a strange varietal of *A. Karwinskii*) from the Zapotitlán region, at approximately 6,000 feet above sea level. Felix roasted the agave with pirúl, huaje, and mesquite firewood in an underground conical pit oven for five days. After cooking, Felix mashed the agave by hand with a wooden mallet in a canoa made from a dug-out tree trunk. The mash and tepache were then allowed to ferment naturally with spring water for 12 days. The fermented mash and tepache were distilled twice in a hybrid stainless-steel, cazuela, and copper pot still. December 2018.

"La Colección 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.

Candelillo



100% Agave

Cinco Sentidos

LA COLECCIÓN MIXTECA

Imported And Bottled by CH Distillery, Chicago IL