



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR DISTILLED SPIRITS

Date: December 03, 2020

Label Certificate Number: 1102404

Pursuant to the application of : USA WINE IMPORTS INC.

Holder of permit/license number : S442977

Brand : 5 SENTIDOS ESPADIN AGAVE SPIRITS

Class : IMPORTED OTHER SPECIALTIES & PROPRIETARIES

Size(s) : 25ML-1.75 L

Container Type : BOTTLE

Container Material : GLASS

Stated Alc. Content : 49.1% ALC/VOL

Tested Alc. Content : N/A

TTB Number : 19029001000878

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

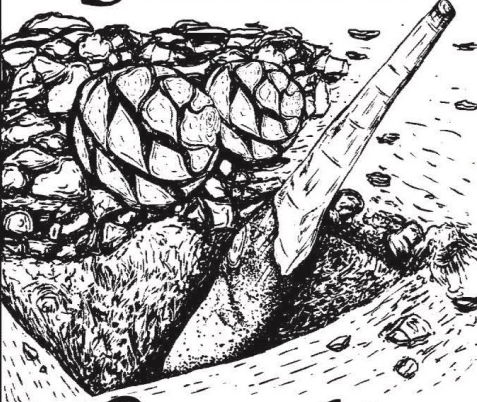
c/o USA WINE IMPORTS INC.
285 W BROADWAY
NEW YORK, NY 10013



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

5 SENTIDOS
SPIRITS DISTILLED FROM AGAVE



Espadín

BATCH
ES04-18

ALC/VOL 49.1 %

750 ML

BOTTLE
/94

DRINK WITH RESPECT
Product of México

5 SENTIDOS

100% DESTILADO DE AGAVE

This 74-liter batch (94 bottles, all exclusive to California) was distilled from mature agave Espadín (A. Angustifolia) that was harvested approximately 5,100 feet above sea level in Miahuatán, Oaxaca. Maestro mezcalero "Tío" Pedro Pascual Hernández Arellanes cooked the Espadín "piñas" in an underground conical oven with huamuche firewood for five days. Pedro and his nephew Lalo allowed the cooked agave to cool for a week before hand mashing it with wooden mallets. They then allowed the mashed agave to ferment naturally with well water for 13 days in two large pine vats. The resulting tepache and mash were then double-distilled in small clay pots at Pedro's palenque, "La Esperanza." Todos Santos 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.