



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR DISTILLED SPIRITS

Date: August 15, 2019

Label Certificate Number: 1064069

Pursuant to the application of : CH DISTILLERY

Holder of permit/license number : S985107

Brand : 5 SENTIDOS PIZORRA

Class : IMPORTED OTHER SPECIALTIES & PROPRIETARIES

Size(s) : 25ML-1.75 L

Container Type : BOTTLE

Container Material : GLASS

Stated Alc. Content : 48.4% ALC/VOL

Tested Alc. Content : N/A

TTB Number : 19119001001040

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



Pizorra

BATCH
MXTC03-01

48.4% ALC/VOL | 750 ML

Drink With Respect
PRODUCT OF MEXICO

BOTTLE
/158

Cinco Sentidos

100% Destilado de Agave

This 122-liter batch (bottles) was distilled by maestro mezcalero Delfino Tobón Mejía in the town of San Pablo Ameyaltepec, Puebla. Delfino wild-harvested 12 "cargas de burro" of agave Pizorra (the local name for A. Marmorata) from San Jerónimo Xayacatlan in the Mixteca Baja Poblana. Delfino roasted the agave with tehuixtle and encino firewood in an underground conical pit oven for four days. After cooking, Delfino milled the agave with a mechanical shredder and allowed them to ferment naturally with spring water for seven days. The fermented mash and tepache were then distilled once in a hybrid stainless-steel 3-plated copper still that Delfino made himself. November 2018.

"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.

Pizorra



100% Agave

Cinco Sentidos

LA COLECCIÓN MIXTECA

Imported And Bottled by CH Distillery, Chicago IL