



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR DISTILLED SPIRITS

Date: July 03, 2019

Label Certificate Number: 1059649

Pursuant to the application of : CH DISTILLERY

Holder of permit/license number : S985107

Brand : 5 SENTIDOS ARROQUENO

Class : IMPORTED OTHER SPECIALTIES & PROPRIETARIES

Size(s) : 25ML-1.75 L

Container Type : BOTTLE

Container Material : GLASS

Stated Alc. Content : 48.5% ALC/VOL

Tested Alc. Content : N/A

TTB Number : 19142001000843

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

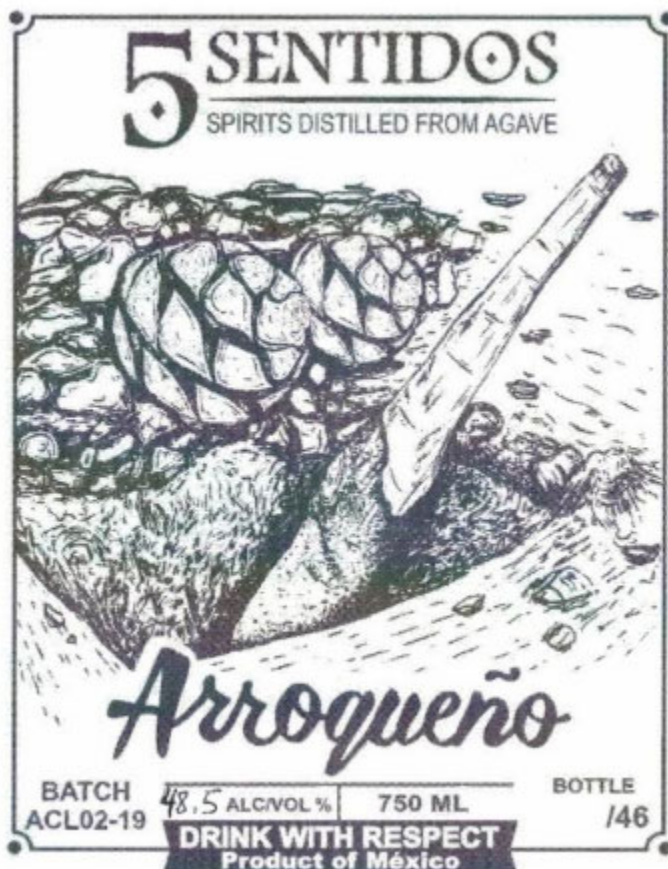
Label.Approval@tabc.state.tx.us

c/o CH DISTILLERY
1629 S CLINTON
CHICAGO, IL 60616



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5 SENTIDOS

100% DESTILADO DE AGAVE

This 48-liter batch (46 bottles, exclusive to Texas) was the first batch of Arroqueño "Tio" Pedro Pascual Hernandez and his nephew Lalo distilled in 2019. They harvested mature, cultivated Arroqueño (*A. Americana oaxacensis*) agaves at approximately 5,100 feet above sea level in Santa Catarina Minas, Oaxaca. After harvest, they roasted the "piñas" in an underground conical oven with huamuche firewood for five days. The roasted agave was then hand-mashed with wooden mallets in a small stone pit called a "canao." The mashed agave was allowed to ferment naturally with local well water for nine days in a large pine vat. Pedro and Lalo then double-distilled the repache and mash in small clay pots at Pedro's palenque, "La Esperanza." The remaining bottles of this batch that were not shipped to the U.S. remained at the palenque for local and personal consumption. February 2019.

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

www.uncertifiedmezcal.com

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.