

# Tepache Sazón

A NEW FLAVOR.

THE SAME SAZÓN!

## GUAVA HIBISCUS

Tepache is a traditional Mexican effervescent drink with origins dating back to the Aztecs. There is no single recipe for tepache, but all tepaches should start with perfectly ripe fruit, botanical herbs or spices, and a small amount of piloncillo sugar. Styles and recipes for tepache change from region-to-region and will often be reinterpreted by using the local seasonal fruits and ingredients that are available in each community.

Tepache Sazón is produced on the Pacific coast of Mexico in the town of San Pancho, surrounded by tropical fruit plantations like pineapple, mango, guava, lychee, melons, and passionfruit. Our pineapple fields are located only 30km from our tepacheria, which is the only production facility of its kind in the region.

### PRODUCT SPECS

**Appearance:** Brilliant crystal pink hue

**Aroma:** Zesty tropical punch

**ABV:** 7%

**Taste:** Fruity, semi-dry profile with ripe guava notes and a tart hibiscus finish

The word Sazón, in Mexican culture, means the special touch that makes something unique, and that is exactly what tepache is, with each region creating its unique tepache through reinterpretation.



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BACKBARPROJECT.COM | INFO@BACKBARPROJECT.COM | PLEASE DRINK RESPONSIBLY