

Tepache Sazón

A NEW FLAVOR.

THE SAME SAZÓN!

GUAVA HIBISCUS

Tepache Sazón is a naturally fermented beverage crafted in the village of San Pancho, Nayarit, on Mexico's Pacific coast. Produced at our tepachería, the only facility of its kind in the region, it's surrounded by tropical fruit, surf, and pristine waters.

Tepache Sazón is gluten-free, made from 100% real, fresh, handpicked guavas and hibiscus.

It offers a bubbly, crisp, and refreshing natural alternative to beer and cider, with no artificial ingredients.

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

*TEPACHE SAZÓN GUAVA IS MADE WITH A PINEAPPLE BASE.

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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