

Tepache Sazón

GUAVA HIBISCUS

NEW FORMAT. SAME SAZÓN.

NOW IN A CAN!

INNOVATIVE & NATURAL OFFERING

Tepache Sazón is a naturally fermented, crisp and refreshing alternative to beer and cider. It has no artificial ingredients and is 100% gluten free.

100% REAL FRUIT

We source hand-harvested, fresh guavas from Mexico's finest orchards to ensure an intense aroma and flavor.

HECHO EN MÉXICO

Tepache is deeply rooted in Mexican culture and dates back to pre-hispanic times. Inspired by a traditional recipe, Tepache Sazón is proudly crafted at our one-of-a-kind tepachería in San Pancho, Nayarit Mexico.

In Mexico, Sazón means that special touch that leads to the extraordinary.

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.

*355 mL cans, packaged in 4-packs. Each tray contains 6 four-packs (24 cans total)



BACK BAR PROJECT

Back Bar Project, LLC | Importer of Fine Spirits | Seattle, WA
backbarproject.com | info@backbarproject.com | please drink responsibly

SRP
\$14.99