

Tepache Sazón

ORIGINAL PINEAPPLE

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 work closely with the Topete family, multi-generational pineapple growers in the local region. The Topete family hand-selects pineapples known for their sweetness, aroma, and exceptional quality.

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: Light, sparkling amber

AROMA: Crisp, ripe pineapple | **ABV:** 7%

TASTE: Bursting with bright tropical fruit notes and perfectly balanced tartness. Finishes with a hint of spices.

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



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