

Tepache Sazón

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 use pineapples grown, and harvested by the Topete family, multi-generational growers that produce pineapples known for their sweetness and exceptional quality.

Our guavas are hand-selected from Mexico's finest orchards at peak ripeness and are known for their 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 tepacheria in San Pancho, Nayarit Mexico.

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

PRODUCT SPECS

ORIGINAL PINEAPPLE

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.

GUAVA HIBISCUS

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)



@TEPACHESAZON



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