

Tepache Sazón

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, RAINFOREST-COVERED MOUNTAIN PEAKS, SURF, AND PRISTINE SANDS.

AN INNOVATIVE & NATURAL OFFERING

Tepache Sazón is gluten-free, made from 100% real fruit handpicked on the Pacific Coast, and offers a refreshing, natural alternative to beer and cider, with no artificial ingredients.

HAND-HARVESTED, LOCALLY GROWN FRUIT

We source fresh, hand-harvested guavas and work closely with Memo Topete, a multi-generational pineapple grower, to ensure only the finest fruit is used for our tepache. The region's fertile soil and ideal climate produce the highest-quality tropical fruit that are key to the flavor and quality of our product.

MODERN TRADITION

Born in San Pancho, Tepache Sazón is a contemporary take on the ancient tradition of tepache, introducing a new generation to this Aztec-originated fermented beverage made with ripe fruit, botanical herbs spices, and piloncillo (Mexican brown sugar). "Sazón" means the special touch that makes something extraordinary.

SUPPORTING THE COMMUNITY

Tepache Sazón collaborates with Entreamigos, a non-profit in San Pancho, Mexico, focused on education, sustainability, and community development, supporting their English programs, scholarships, and initiatives like bottle recycling to promote education and sustainability.



PIÑA Y CANELA

MADE FROM PINEAPPLES, PILONCILLO, AND CANELA



GUAVA HIBISCUS

MADE FROM GUAVA, HIBISCUS, PILONCILLO

APPEARANCE

LIGHT, SPARKLING AMBER

BRILLIANT CRYSTAL PINK HUE

AROMA

CRISP, RIPE PINEAPPLE

ZESTY TROPICAL PUNCH

TASTE

BURSTING WITH BRIGHT TROPICAL FRUIT NOTES AND PERFECTLY BALANCED TARTNESS. FINISHES WITH A HINT OF SPICES

FRUITY, SEMI-DRY PROFILE WITH RIPE GUAVA NOTES AND A TART HIBISCUS FINISH

ABV

7%

7%