



## TEPACHE SAZÓN

Tepache is a traditional Mexican effervescent drink with origins dating back to the Aztecs. There is no single recipe for tepache, but all tepaches should start with perfectly ripe fruit, botanical herbs or spices, and a small amount of piloncillo sugar. Styles and recipes for tepache change from region-to-region and will often be reinterpreted by using the local seasonal fruits and ingredients that are available in each community.

Tepache Sazón is produced on the Pacific coast of Mexico in the town of San Pancho, surrounded by tropical fruit plantations like pineapple, mango, guava, lychee, melons, and passionfruit. Our pineapple fields are located only 30km from our tepacheria, which is the only production facility of its kind in the region.

### PRODUCT SPECS

Volume: 375 mL bottle

ABV: 7%

Contains pineapples,  
piloncillo and canela

Naturally gluten-free

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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