



SPAÑITA

— SANGRIA —



How to make a top quality Sangria ?

It all starts with the wine you select : we use ripe Tempranillo-grapes from the sunny heart of Spain, La Mancha.

We ferment them with temperature control in order to preserve their full range of aromas and filter the wine gently to keep it tasty and rich.

Then we add natural extracts of aromatic plants and spices such as citrus fruit and cinnamon... sorry, the exact recipe is our well kept secret !

We complete it then with clear spring water and quality cane sugar, bottle it with some natural carbonic gas for refreshing bubbles and close it with a Champagne cork.

Enjoy it chilled at every good moment or party – irresistible !



Red Sangria Superior

Alcohol : 8% volume

Pressure CO2 : 1 bar

Sleeve

Mushroom cork : DIAM - no cork taint !



Winemakers

We make the wine you need

lilwine.es