



### Type of bottle

750 ml with sleeve.

### Winemaking

The second fermentation using the Charmat method.



**A Premium artisan sangría made from the best Spanish red wine of Carignan, with a natural touch of citric fruits and cinnamon.**

### Tasting Note

Enticing red color with light violet rim. Clean and bright. The tingle of the slightest bubbles awakes the taste buds. Clean aroma and fruity, very expressive with orange and lemon overtones. Citrus fruits blend with hints of peach and cinnamon. Good balance. Long, sweet, tasty and mouth-watering.

### Analysis

ABV:7% by Vol.  
Pressure at 20°C: 1 bar.  
Total SO2: Less 200 mg/l.  
Total acidity: 3,5-4 g/l (s.a.).  
Volatile acidity: Less 0,4 g/l  
Residual sugar:90 g/l.

**Sangría P.A.&Co**

