

Lolailo Red Sangria



Tasting Notes

A wonderful mouthful of freshly picked fruit highlighted by Valencia Orange and deliciously ripe lemon. All the while the fresh herbs and spices blend harmoniously with the fruits which creates an amazingly refreshing Sangria that can be enjoyed on its own or for a splash of Spain added to many of your favorite cocktails.

- Alc. Content: 6%
- Variety: Tempranillo and Bobal Grapes
- Origin: Madrid

Production

Our Lolailo Sangria is produced like no other Sangria in the market. It begins in large oak casks with a family recipe. A proprietary blend of fresh fruit, herbs, and sugar are added to the casks. The ingredients are crushed and churned and allowed time to ferment. When the fermentation process is over the concentrated extract created during this process is pressed out of the cask and then blended with wine traditionally used for true Spanish Sangria; Bobal and Tempranillo. When the blending process is complete we are left with a completely natural, traditional, Spanish Sangria.

All of the ingredients used in production are governed by the Spanish Government in order to guarantee the quality of the product. Unlike many other Sangria's which are not produced from Spain, no corn syrup or artificial flavors are used.

- All natural
- Gluten free
- 89 Calories per serving
- Very stable with long shelf life
- Ready to drink and a great, high margin BTG pour.
- Bridges the gap between traditional wine drinkers and non-wine drinkers
- Imported from Spain, it is the fastest-growing Sangria in the nation.
- Made from the classic Sangria blend of Tempranillo and Bobal grapes.
- Traditional recipie with ripened fruits infused into a classic blend of Spanish grapes.

