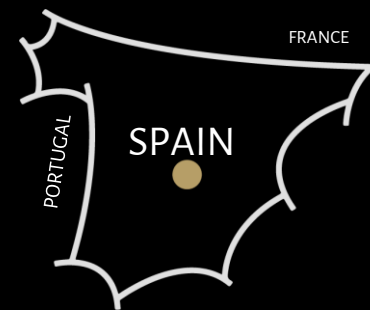


Perlola

ORGANIC SANGRÍA



GRAPE VARIETY

Blend of best organic wines



VINEYARD

Age: 30-50

Soil: calcareous and stony

Altitude (m): 700



ANALYTICS

Alcohol Content: 7%



VINIFICATION

ORGANIC CERTIFICATE. Exhaustive control of the vineyards. Natural fermentation process. The skins and must macerate for 25 days at 28°C.



TASTING NOTES

Discover the ancient recipe of the Sangria de España our typical wines, the aroma of the orange trees of Seville and the lemons of Valencia. Cinnamon notes and lavender from Andalucía. All natural. Serve chilled with ice rock and orange and lemon slices. You can add other seasonal fruits, always use hard fruits to combine as Apple.



PAIRING

Any kind of red meat (steak), paella, tapas style starters or Mexican food.



LOGISTICS

Shipper 12 bottles

L:	W:	H:	Wt:	WMF Pallet:	Wt Pallet:
34 cm	25 cm	29.5 cm	15 Kg	56 cs	840Kg

Shipper 6 bottles

L:	W:	H:	Wt:	Europallet:	Wt Pallet:
25 cm	17 cm	30,5cm	7,5Kg	105 cs	788Kg

Lying on the southern edge of the Iberian plateau and clearly defined by the fields of Montiel to the east, those of Calatrava to the west and the Sierra Morena to the south, these ancient vineyards are located in Santa Cruz de Mudela, a unique place that still nowadays preserves the cultural, culinary traditions and excellent savoir-faire of the typical and real Spanish life.

Sangria PERLOLA express the personality of a unique country where a climate of extreme temperatures and the special characteristics of the land are ideal for growing high quality Sangrias. Mediterranean climate with relatively mild winters and very warm summers.

The effort and good work has been the engine of the family "López Alonso", making PERLOLA in one of the major exponents of High quality Sangria in Spain.