

Premium-Sangría La Dama DELUXE®

Refreshing and sweet drink, made from Spanish red wine and extracts of natural Mediterranean fruit juices, best citric aromas of orange, lemon and tropical fruits.

100% natural, free from artificial preservatives or colorings.

Varieties

95% Tempranillo (Ull de llebre), 5% Garnacha (Grenache)

ALCOHOL CONTENT

13% vol.

TASTING NOTES

The glossy cherry red symbolizes striking the young Spanish Tempranillo red wine.

On nose intense citrus flavors, mixed with very ripe red fruits and a subtle hint of orange blossom, expressive fruity.

Very tasty in mouth, beautiful fruit acidity, balanced, fresh, slightly sweet with persistent fruity notes.

GASTRONOMY

A refreshing Ready To Drink Sangría, which is a traditional and typical Spanish soft drink during the summer.

Well chilled and / or serve with ice cubes in red wine glasses.

Excellent as an aperitif, suitable to various (Spanish) dishes and also as a mild digestive.

SERVING TEMPERATURE

4°-6°C on the rocks

DESTINATION OF ORIGIN

Spain (Already compliant with the new EU regulation on 01.14.2014: [P7_TA-PROV\(2014\)0008](#))

PRESENTATION

EAN-BOTTLE CODE: 8427221020563

STOPPER: Screw cap

CASE: 12 bottles of 75 cl



TEMPRANILLO

Tempranillo (also known as Ull de Llebre, Cencibel, Tinto del Pais and several other synonyms) is a black grape variety widely grown to make full-bodied red wines in its native Spain.[1] Its name is the diminutive of the Spanish temprano ("early"), a reference to the fact that it ripens several weeks earlier than most Spanish red grapes. Tempranillo has been grown on the Iberian Peninsula since the time of Phoenician settlements. It is the main grape used in Rioja, and is often referred to as Spain's noble grape. The grape has been planted throughout the globe in places such as Mexico, New Zealand, California, Washington State, South Africa, Australia, Argentina, Portugal, Uruguay, Turkey and Canada.

Unlike more aromatic red wine varieties like Cabernet Sauvignon and Pinot noir, Tempranillo has a relatively neutral profile so it is often blended with other varieties, such as Grenache and Carignan (known in Rioja as Mazuelo), or aged for extended periods in oak where the wine easily takes on the flavor of the barrel. Varietal examples of Tempranillo usually exhibit flavors of plum and strawberries.

Tempranillo is an early ripening variety that tends to thrive in chalky vineyard soils such as those of the Ribera del Duero region of Spain. In Portugal, where the grape is known as Tinto Roriz and Aragonez, it is blended with others to produce Port wine.

(<http://en.wikipedia.org/wiki/Tempranillo>)