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SANGRÍA



Sangría Pancho

7% VOL

PRODUCTION

This traditional sangría is based around red wine and extracts and aromas of citric fruits, sugar, and cinammon, well mixed, which makes a garnet-red coloured drink that is fresh, flavourful and refreshing on the palate.

Before being bottled, the sangría is pasteurised so to fulfill the maximum health and safety guarantees, as well as keeping the colour, aroma and taste qualities in tact.

RECOMMENDATIONS

It should be served cold, on its own or with pieces of fruit such as peach, banana, apple, etc... and another shot of alcohol.





Sangría El cantillo

7% VOL

PRODUCTION

This traditional sangría is based around red wine and extracts and aromas of citric fruits, sugar, and cinammon, well mixed, which makes a garnet-red coloured drink that is fresh, flavourful and refreshing on the palate.

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RECOMMENDATIONS

It should be served cold, on its own or with pieces of fruit such as peach, banana, apple, etc... and another shot of alcohol.

Tintopia

TINTO DE VERANO





Tintopía Clásico

4% VOL

PRODUCTION

Refreshing drink without colourings, mainly consisting of a mix of sparkling water, red wine, sugar and natural citric aromas.

RECOMMENDATIONS

Ideal with any type of food.
Best served very cold.



Tintopía - Limón

4,5% VOL

PRODUCTION

Refreshing drink without colourings, mainly consisting of a mix of sparkling water, red wine, sugar and natural citric aromas.

Accompanied by a lemon flavour.

RECOMMENDATIONS

Ideal with any type of food.
Best served very cold.



Tintopía – Sin alcohol

0% VOL

PRODUCTION

Refreshing drink without colourings, mainly consisting of a mix of sparkling water, red wine, sugar and natural citric aromas.

RECOMMENDATIONS

Ideal with any type of food.
Best served very cold.