



Sangria Terreo is prepared in the traditional way sangria has been made for decades. Produced in the birth place of sangria ensures the most authentic possible. We use the same Tempranillo grape found in our award winning still wines. Our Sangria Terreo is all-natural and contains only the freshest ingredients. We have added the best fruit juices and spices indigenous to the south of Spain.

A great deal of care has gone into the making of this product, and we believe that this is the closest to homemade sangria that you will find.

We have done all the work for you... Just add fresh cut fruit, chill, and serve.

www.sangriaterreo.com

Why Sangria Terreo

- Made with 100% tempranillo grape.
- Made using an old family recipe.
- We sweeten the sangria naturally, we don't add cane sugar or syrups.
- Great blend of cinnamon, clove, all-spice, and nutmeg.
- Comes in a 1 liter bottle, offering the consumer 33% more than our competition's 750ml.
- Once opened, our sangria will last for weeks without the flavor profile changing.
- Great for making different drinks.

The product sells itself. One taste and it convinces ANYONE that this is the best sangria available.

Most importantly... It's Authentic!

Recipes

Seriously Spanish

3oz of Sangria Terreo
2oz of Spanish Brandy
Squeeze 2 orange wedges
Serve it on the rocks....

Sangria-tini

3oz of Sangria Terreo
1oz of vodka
1oz of limoncello
Splash of orange juice
Shake it and serve it on the rocks or straight up...

Sangria Spritzer

2.5oz of Sangria Terreo
2oz of cava
Add an orange wedge and a cherry

Sangria Cider (Hot or Cold)

Combine 3 parts Sangria Terreo with 1 part natural apple cider.
For a fortified cider, add a 1/2oz of Spanish Brandy in every serving.
Garnish with an orange wedge...

