OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

# Begonia Sangria Tinta




Begonia Sangria is a delicious blend produced from the finest grapes, spices and natural fruit essences from the Iberian Peninsula, using a family recipe going back two generations. Our Monastrell and Bobal grapes are ripened in the rugged vineyards in Cuenca and Yecla Spain, and blended with Azahar flowers, a mix of traditional Mediterranean spice and herbs, and the essence of real Valencia oranges. The result is an authentic Sangria that captures the spirit of the Spanish summer which can be enjoyed anytime of the year.

**WHAT MAKES THIS WINE UNIQUE?:** Begonia is one of the few premium sangrias produced in Spain. All of its ingredients are natural and of high quality. The fruit flavors come from a natural extraction of the essence of the fruit and spices, so no chemically induced flavoring is used. Lastly, this sangria is not pasteurized, allowing its flavors to be more apparent and fresh. Most sangrias produced in Spain are bottled in the 750 ml, but Begonia comes in 1 liter bottle.

**RATING HISTORY:** 90 points by Tasting Panel Magazine

**GRAPE:** Monastrell and Bobal. Vines planted in Limestone soil in the Cuenca and Yecla region. Begonia is blended with Azahar flowers, a mix of traditional Mediterranean spices, herbs, and the essences of real Valencia oranges.

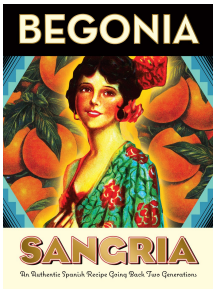
**PAIRING SUGGESTIONS:** Perfect drink for all fun occasions! Enjoy Begonia Premium Sangria chilled, poured over ice and/or garnished with fruit.

**VINIFICATION AND AGING:** After the grapes are fermented, purified water is added to the Monastrell and Bobal blend which is higher in color an tannin. Next, naturally extracted essences of Mediterranean spices, Valencia oranges and Azahar flowers are added to the natural essence of oranges and Azahar flowers are added. Then sugar cane is added to bring an element of sweetness without compromising its fresh and citrus identity. Finally, the sangria is fined and filtered before bottling. This wine is not pasteurized, so flavors stay fresh and bright.




**LOCATION, SOIL, CLIMATE:** The vineyards are tended in Cuenca and Yecla. The soil type here is Limestone. The average age of these vineyards is 20 years old.

**TASTING NOTES** Begonia is a premium sangria crafted to showcase the bright citrus character of the Mediterranean. Made with natural, high-quality ingredients, it delivers vibrant aromas of orange and fresh red berries. On the palate, it is smooth and balanced, with lively fruit flavors and a clean, refreshing finish. Serve Begonia Premium Sangria well chilled, over ice, and optionally garnished with fresh fruit.




**ALCOHOL CONTENT:** 6%

**UPC CODE:** 8437013189422