



SANGRIADCAVA.COM
MEDITERRANEAN LIFESTYLE

La
Petarda[®]

FRUIT COCKTAIL
PREMIUM

BARCELONA

FICHA TÉCNICA

TECHNICAL INFORMATION

La Petarda Sangria de Vino Wine Sangria



Nota de cata

Color cereza oscuro, con reflejos granate intenso. Los aromas nos evocan a los arándanos y las frambuesas. En boca golosa y persistente.

Varieties: Tempranillo and Cabernet Sauvignon.

Production: Wine based produced with Tempranillo and Cabernet Sauvignon grapes by the Charmat method, we introduce concentrated flavours in isobaric machines to maintain the carbon and unify each ingredient included in the product.

Tasting notes: Dark cherry colour wine, with intense garnet shades. Delicate bubble light effervescence lies at the heart. The flavours remind us of blueberries and raspberries. Sugary, sweet and persistent mouthfeel.

Pairing: Perfect to accompany your appetizers and cocktails. Excellent when served with tapas, rice dishes, meat, pizza and pasta. It is important to remember that it is a wine sangria, a very common Spanish product which is perfect for any occasion.

Serve very cold with seasonal red fruit.

Optimum temperature: 6°C

Alcohol: 7%vol · **ABV:** 0.25

Logistics

Bottles per box: 6

Boxes per pallet: 84

Weight per box: 7.5Kg

Price: EXW

La Petarda Sangria de Cava Cava Sangria



Nota de cata

Color rosa evanescente, seductora y apetitosa. Aroma sutil, con una nota que recuerda al licor de rosa. En boca es delicada y elegante.

Varieties: Black Garnacha.

Production: Cava based produced with black Garnacha grapes by the Charmat method, we introduce concentrated flavours in isobaric machines to maintain the carbon and unify each ingredient included in the product.

Tasting notes: Seductive and appetising evanescent pink colour. Delicate bubble light effervescence lies at the heart. Subtle scent, with notes of rose liqueur. Delicate and elegant mouthfeel.

Pairing: Perfect to accompany your appetizers and cocktails. It achieves a great delicacy when served with salads, white meats, fish, seafood and desserts.

Serve very cold with seasonal red fruit.

Optimum temperature: 6°C

Alcohol: 7%vol

ABV: 0.25

Logistics

Bottles per box: 6

Boxes per pallet: 84

Weight per box: 7.5Kg

Price: EXW



story telling

Pionera en Barcelona, Catalunya y España, representa la primera sangría embotellada en el mercado con base de cava.

Dos amigos que hacen de su pasión una propuesta de valor, el vino y la restauración se unen para dar lugar a una startup: La Petarda.

Los creadores de la marca se inspiran en la tendencia "op art" para crear su estilo gráfico.

Two friends are building a business over their passion in the wine industry, with the startup La Petarda. This light sparkling sangria's aroma is unique in its genre and each bottle maintains the high quality freshness and taste.

La Petarda is a pioneer in Barcelona and Catalonia and represents the first bottled cava based sangria on the market!

*The design manager got inspired by vintage branding such as "op art" to create the logo design of **La Petarda**.*



CHARMAT METHOD

La segunda fermentación transcurre en tanques de acero inoxidable antes del embotellado.

El método Charmat provoca el gas carbónico natural en dicha fase de la fermentación y ofrece un vino espumoso fresco y de calidad.

The second fermentation to happen in a large stainless steel tank prior to bottling.

The Charmat method push a wine through second fermentation and is best used on sparkling wines that are meant to be consumed young and relatively fresh.

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SARRAL



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selling point

Nuestro argumento de venta es la creación de un producto que conserva en cada botella una calidad estable y sin alteraciones en color y aroma. El producto NO tiene variaciones.

Por ello, hemos elegido crear solo dos productos: sangría a base de cava y sangría a base de vino.

Nuestro enfoque obsesivo en la calidad es indudablemente, la clave de nuestro éxito.

Our selling proposition is to create a product that preserves a similar quality in colour and aroma flavor in each single bottle. Which is why we have chosen to create only two products: a cava based sangria and a wine based sangria.

Our specific focus on quality is absolutely the key to our success.



special pack

Cada ocasión es especial, ya sea para una fiesta, un aniversario, un regalo de boda, un recuerdo del viaje o una cita romántica.

Es una hermosa manera de agregar un toque personal a un momento especial.

Ayúdanos a ser respetuosos con el medio ambiente y reutiliza las botellas para crear un ambiente exclusivo, único.

Every special occasion, be it a dinner party, travel souvenir, wedding, engagement, anniversary, or a romantic date, calls for a bottle of La Petarda.

It's a lovely way to add a personal touch to your special moment. You may even help us to save Mother Earth and repurpose your used bottles to create functional vintage art.

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*made
with
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*Locally
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LA PRIMERA SANGRIA DE CAVA EMBOTELLADA EN EL MERCADO

FIRST BOTTLED CAVA BASED SANGRIA ON THE MARKET

