



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.



BARCELONA
SARRAL



made with love

locally grown

LA PRIMERA
SANGRIA DE CAVA
EMBOTELLADA
EN EL MERCADO

FIRST BOTTLED
CAVA BASED SANGRIA
ON THE MARKET

Avinguda de Anguera, 2,
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Mail: info@sangriadecava.com
www.lapetarda.com



VIDA
MEDITERRANEA
MEDITERRANEAN
LIFESTYLE



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 sales proposal is to create a product where the colour, aroma and flavour remain unchanged in every single bottle. That is why we have decided to only create two products: a cava-based sangria and a wine-based sangria. Our specific focus on quality is absolutely key to our success.

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 takes place in a large stainless steel tank prior to bottling.

Natural carbonic gas, created during the fermentation stage thanks to the Charmat method, results in a quality sparkling wine that is wonderfully fresh and meant to be enjoyed young.

BARCELONA

SARRAL



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.

Tasting Notes

Intense cherry colour with flashes of dark magenta. The aroma is reminiscent of blueberries and raspberries. It is luscious in the mouth and has a long finish.

Varieties: Tempranillo and Cabernet Sauvignon.

Production: Wine-based product made with Tempranillo and Cabernet Sauvignon grapes using the Charmat method, we introduce concentrated flavours into isobaric machines to maintain the carbon and bring together all the ingredients used for this product.

Tasting notes: Dark cherry coloured wine, with intense garnet shades. At its heart is a light, delicate bubbly efferevescence. With flavours that are reminiscent of blueberries and raspberries, this product is sweet and has a long finish.

Pairing: The perfect for accompaniment for appetisers and cocktails. It is superb with tapas, rice dishes, meat, pizzas and pasta. Don't forget, this is a wine sangria and a popular Spanish drink that 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.

Tasting Notes

Pale pink, seductive and moreish. Its aroma is delicate with notes that recall rose liqueur. In the mouth it is subtle and elegant.

Varieties: Black Garnacha.

Production: Cava-based product made with black Garnacha grapes using the Charmat method, we put concentrated flavours into isobaric machines to maintain the carbonic action and bring together all the ingredients used for this product.

Tasting notes: Seductive and appetising evanescent pink colour. At its heart is a light, delicate bubbly efferevescence. It has a delicate fragrance with notes that recall rose liqueur. In the mouth it is subtle and elegant.

Pairing: The perfect for accompaniment for appetisers and cocktails. It is superbly delicate when served with salads, white meat, fish and 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 created a start-up based on their passion for the wine industry: La Petarda.

The aroma of this light sparkling sangria is unique in its genre, and top quality, freshness and flavour are assured in every bottle.

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

Vintage "op art" inspired the designers to create the logo for La Petarda.

