

Red Cat® Sangria



Vintage: Non-Vintage

Varietal: 80% Catawba, 20% Red Hybrids

Region: Finger Lakes, New York, USA

Fermentation: Stainless Steel fermentation

Ageing: Stainless Steel only, to preserve fresh fruit flavors

Final Analysis: 10.5% R.S. 11.0% alc. 9.3 g/L TA 3.22 pH

Bottled: Continuously, as needed

Winemaker Notes:

Descriptors: Liven up your next get together with this ready-to-drink treat. We've taken the Red Cat wine you love and combined it with a premium blend of natural fruit flavors that will make your taste buds dance!

Food Pairings: Sangria pairs well with spicy seafood, tex-mex and Tai dishes.

Drink Suggestion: Add fruit, brandy, your favorite lemon-lime soda or just ice. No matter how you serve it, share it with friends for a burst of summer all year long!

TOP AWARDS & MEDALS

Bronze - 2018 The Big E

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Hazlitt's Red Cat Cellars • Naples, NY 14512

Size	Bottles / Case	UPC	SCC	Case Weight	Pallet Configuration
750 ml.	12	6 05330 00097 5	106 05330 00097 2	33 lbs.	56 Cases/Pallet--14 Cases X 4 Layers
1.5 Liter	6	6 05330 00098 2	106 05330 00098 9	30 lbs.	60 Cases/Pallet--15 Cases X 4 Layers
3-Liter BIB	3	6 05330 80013 1	106 05330 80013 8	22 lbs.	64 Cases/Pallet--16 Cases X 4 Layers