

MYLIA SANGRÍA

luscious fruit flavors

Enjoy a ray of sunlight with this crisp,
refreshing Spanish Sangría!

MYLIA SANGRÍA provides authenticity in the traditional Spanish style. MYLIA is hand crafted from the finest grapes and fruit to deliver a classically made Sangria. It is produced by a renowned oenologist and winemaker from one of Valdepeñas' preeminent producers.

The result is an exceptional Sangría with a seductive nose of citrus and fruit that leads to rich, bright flavors and a gentle sweetness on the palate. The balanced profile delivers a crisp, thirst quenching finish.

Appreciate MYLIA chilled on its own or in a signature MYLIA™ cocktail. Its delicate alcohol content makes it appropriate for any occasion and an ideal apéritif, alone or with light hors d'oeuvres. How better to greet your friends than with a refreshing welcome of

“MYLIA SALUD!”





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The MYLIA blend relies on ingredients carefully selected from individual producers throughout Spain. It begins with the vinification of perfectly ripened grapes from vineyards planted to Tempranillo and Garnacha. The wine's lush fruit qualities are enhanced by the addition of concentrated must from the freshly pressed grapes, providing natural fruit sugar. Artesian springs are the sole source of water for MYLIA.

The orange flavors and essence are procured from a grower in the region of Catalonia. Touches of natural cherry, peach, lemon and cinnamon, from a specialized producer in Valencia, provide stylish notes that complement the luscious fruit flavors.

Savor the MYLIA Experience!

MYLIA Classic

Ingredients:

- 2 orange wedges
- 1 lemon wedge
- 3 sliced strawberries
- 3 mint leaves

Combine ingredients in a shaker and muddle. Add ice and 4 oz. MYLIA Sangria and stir well. Strain into a glass with large ice cubes. Garnish with an orange wheel and mint sprig.

MYLIA Cosmo

Ingredients:

- 3 oz. vodka
- 1 oz. MYLIA Sangria
- ½ oz. lime juice
- ½ oz. triple sec

Combine ingredients in a shaker with ice. Shake well and strain into a martini glass. Garnish with a lime wedge.

MYLIA Europa

Ingredients:

- 3 oz. MYLIA Sangria
- ½ oz. vodka
- ½ oz. triple sec
- ½ oz. tequila
- ½ oz. dark rum

Combine ingredients in a shaker with ice. Shake well and strain into a glass with ice. Top with 2 oz. sparkling rosé. Garnish with a lemon twist.

MYLIA Spritz

Ingredients:

- 2 orange wedges
- 1 lemon wedge
- 3 mint leaves
- ½ oz. white rum

Combine ingredients in a shaker and muddle. Add ½ oz. Campari or Aperol and 3 oz. MYLIA Sangria. Add ice and stir. Strain into a glass over ice. Add 4 oz. prosecco. Garnish with a whole strawberry and mint sprig.

MYLIA Margherita

Ingredients:

- 2 oz. tequila
- 1 oz. MYLIA Sangria
- ½ oz. lime juice
- ½ oz. triple sec

Rub the rim of a glass with a lime wedge. Coat with salt. Combine ingredients in a shaker with ice. Shake well and strain into the glass over ice. Garnish with a lime wedge.

MYLIA Punch

Ingredients:

- 3 lemon wedges
- 4 sliced strawberries

Combine ingredients in a shaker and muddle. Add 3 oz. MYLIA Sangria, 3 oz. gold rum, 1 oz. lemon juice and ice to the shaker. Shake well and strain into a glass over ice. Garnish with a whole strawberry.