

# LA LATA

## WHAT'S LA LATA?

La Lata means "the can" in Spanish and our goal is to capture the different cultural and regional drinks of Spain in a format that's easy to enjoy anywhere. Mixed or not, all of our ingredients are certified organic and our original formulas are made using limited additives.

Before importing wine we imported citrus fruit from Spain. After almost 10 years working in wine, life's twists and turns have brought us full circle by combining our previous and current career paths in a can. In other words, La Lata is our life's work captured in a can. No cap...(no pun intended).

NO CONCENTRATES.  
NO ADDED SUGARS.  
NO ADDED FLAVORS.



## SIZES

250 ml x 48 — SLV201-NV  
20 L Keg x 1 — SLV201K-NV

## REBUJITO. Wine Spritz



## DISTRIBUTOR'S NOTES

The idea of La Lata originated with Rebujoito, a sherry cocktail we grew up drinking at the Feria de Abril in Sevilla. We did not invent Rebujoito, it's as old as the fair itself which dates back to the mid 1800's. The version we've always known is Fino or Manzanilla mixed with Sprite served over ice with a mint leaf, if anything at all. Similar one might say to the Sherry Cobbler, but lighter.

Our version is an 8 year old Pedro Ximenez Fino from Bodegas Robles in Montilla-Moriles mixed with lemon juice, a touch of grapefruit juice for extra brix, and a little bit of fizz for the elevated lift. NO CONCENTRATES. NO ADDED SUGAR. NO ADDED FLAVORS. It is meant to be thirst quenching and refreshing as it is usually pretty hot during that that time of year, especially inside of the crowded casetas (tents) which our designs were inspired on. Credit Maggie Adrover.

**Ingredients:** Organic Fino Sherry, Organic Lemon Juice, Organic Grapefruit Juice. Zero SO2. Serve over ice and add mint leaf, or chilled right out of the can at the beach.