



**Wine is serious...  
Sangria is FUN!**



**Bass Note™ Sangria** artfully blends premium wine with unexpected combinations of fresh juice, puree, and natural flavors to create a next-generation Sangria that is both refreshing and complex.

### **Keg Advantages**

- No Preparation required - Lower labor cost
- Unique flavors set you apart from competition
- More Profitable than making in house
- Consistent across all locations
- Minimum waste 20L Keg = 135 5oz Servings
- 30 Day Shelf Life after Tapping,
- Keg Uses standard Sankey "D" Style Coupler
- Can use: CO2, "Guinness Mix" or Argon Gas

### **Marketing Sangria on the Menu**

- Guests will look for sangria in the cocktail or specialty drink section of the menu NOT as a line item on a wine list
- Sangria is often called out as a separate category within a beverage menu
- Sangria is typically the most profitable beverage within a drink list and as such is optimally positioned among the top/first listed



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### RASPBERRY HIBISCUS

Vibrant Raspberries, Lemons, and the subtle floral notes of Hibiscus flowers coupled with crisp California White wine bestows this Sangria with a refreshing demeanor and a dynamic pop.

Wonderful with lasagna, fried chicken, mild cheeses, or dark chocolate.

1 x 20 L • ABV 11%



### PEACH TARRAGON

Ripe Peaches, Lemons, and a hint of Tarragon married with crisp California White wine, provides this Sangria with an easy drinking profile and a little zip.

Goes splendidly with a fresh chicken salad or grilled salmon.

1 x 20 L • ABV 11%

