## **CROFT TWIST**



Croft Twist is a sparkling ready-mixed long drink. A British take on the refreshing Andalusian 'rebujito', blending natural, freshly made elderflower, lemon and mint cordials with Croft Fino and water, all gently sparkled.



- 1. Consumer research confirmed a love of heritage brands that reinvent themselves. We've done this in a respectful, nostalgic and creative way. Our packaging interprets the fresh flavours of Croft Twist and the essence of the historic Croft brand.
- 2. Croft Twist was identified as the perfect, ready to drink aperitif, to enjoy with friends, out and about and even chilled straight from the fridge at home.
- 3. Offering an exciting and unique drinking experience, this blend of Fino and typical British cordials in a long sparkling drink is original and innovative.
- 4. Bar tending experts have discovered the perfect serving suggestions to add that extra twist.
- 5. It is made from premium ingredients; delicate natural cordials made for us by Belvoir Fruit Farms and the elegant Fino made by Croft; mixed with water and all gently sparkled. It has 5.5% alcohol.

## RECOMMENDED SERVE

Chill in the fridge at 3-6 °C. We recommend the use of an elegant tumbler glass laden with ice, a garnish of basil and a slice of lemon. Croft Twist should be gently poured to retain the sparkle. Garden mint or cucumber also works well as a garnish to enhance the fresh flavours.

## TASTING NOTE

Slightly sparkly with deliciously fresh flavours of elderflower, lemon and mint with the added complexity of the Croft Fino.



Croft Twist Elderflower, Lemon & Mint (25cl)

Cabornated mixed alcohol beverage

Blended & bottled by Greencroft Bottling, Stanley, Durham

Ingredients: 25% Croft Fino, 12.5% Palomino white wine, 4% Belvoir elderflower cordial, 4% Belvoir lemon & mint cordial, water

> Alcohol: 5.5% Sugar: 65g/l Kcal: 148 per can CO2: 4.5g/l PH: 2.8

Total Acidity: 5.7g/l (tartaric)
Clarification Agents: Fino clarified with pea protein

González Byass Desde 1835 Familia de Vino

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