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B2B-IMPORT*EXPORT

WINE COCKTAIL

SPARKLING WINE COCKTAIL



JAIATRADE.COM



INNOVATION AND FUN

WINE COCKTAIL, MAGICAL AND FUN. LUXIA WINE is a wine cocktail of low alcohol content to enjoy.When moving the bottle creates a unique and elegant effect inside that captivates your eyesight.

When you open the bottle, your senses will be transported to a world of fruity scents and when you taste it, your palate will receive a touch of elegance, flavor and memories.

LUXIA WINE is ideal for events, parties but also as a detail for a friend or for special moments of our life.

By Fernando Nevado Managing Director JAIA TRADE COMPANY

Blue Wine

ORGANOLEPTIC CHARACTERISTICS colour: Bright blue with silver sparkles. odor: Intense aromas of passion fruit. flavor: Fresh, fun and fruity creamy the intense at the same time.

PAIRING

Serve very cold, between 6 and 10°C. Accompany with nuts, olives, pickles or chips. Ideal for desserts Serve in cocktail glass or champagne.

> PHYSICOCHEMICAL CHARACTERISTICS Alcoholic Grade: 9% vol ± 0.5% Initial richness sugars> 70 gr / 1

Blue Wine

Sparkling Cocktail with a base of fresh white wine (variety "Pardina") and tasty grape juice made at low temperature, effects with BLUE and with natural aromas to "Fruit of the Passion".

Bronze Wine

ORGANOLEPTIC CHARACTERISTICS colour: Very light straw-colored white wi aged edges and flashes of bronze. odor: Passioned grapes, apple compote and o wines of Pedro Ximenez. flavor: Elegant flavors of yesteryear w memories of raisins and Pedro Ximenez

PAIRING

Serve very cold, between 6 and 10°C. Accompany with nuts, olives, pickles or chips. Ideal for desserts Serve in cocktail glass or champagne. PHYSICOCHEMICAL CHARACTERISTICS Alcoholic Grade: 9% vol ± 0.5% Initial richness sugars> 70 gr / 1 Sparkling Cocktail with a base of fresh white wine (variety "Pardina") and tasty grape juice made at low temperature, effects on BRONZE and with natural aromas of raisins and "Pedro Ximenez".

Bronze Wine

Geld Dine

ORGANOLEPTIC CHARACTERISTICS colour: Very clear straw-white greenish edges and golden sparkles. odor : aromas of Pineapple and Mango. flavor: Fresh and intense tropical fruit flavor with a sweet and pleasant finish.

PAIRING

Serve very cold, between 6 and 10°C. Accompany with nuts, olives, pickles or chips. Ideal for desserts Serve in cocktail glass or champagne. PHYSICOCHEMICAL CHARACTERISTICS Alcoholic Grade: 9% vol ± 0.5% Initial richness sugars> 70 gr / l

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Gold Wine

Sparkling Cocktail with base of fresh white wine (variety "Pardina") and tasty grape juice made at low temperature, effects to GOLD and with natural aromas of Tropical Fruits (Pineapple and Mango).



Platinum Wine

ORGANOLEPTIC CHARACTERISTICS colour: Very light straw-white greenish edges and silver sparkles. odor: Aromas of lemons, grapefruit and orange peel with notes to Flor de Lilio. flavor: Fresh and fun with notes of citrus and white flowers, creamy the intense at the same time.

PAIRING

Serve very cold, between 6 and 10°C. Accompany with nuts, olives, pickles or chips. Ideal for desserts Serve in cocktail glass or champagne.

> PHYSICOCHEMICAL CHARACTERISTICS Alcoholic Grade: 9% vol ± 0.5% Initial richness sugars> 70 gr / 1

Platinum Wine

Sparkling Cocktail with base of fresh white wine (variety "Pardina") and tasty grape juice made at low temperature, effects in SILVER and with natural aromas of Citrus Fruits (Lemon, Orange Skin and Grapefruit) and White Flowers.





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