

# CROFT TWIST

SLIGHTLY SPARKLY  
AND  
*Fabulously fresh*  
CROFT TWIST  
FINO SPRITZ  
BRITISH APERITIF



## Croft Twist Elderflower, Lemon & Mint

Available in 75cl

Cabornated mixed alcohol beverage

Blended & bottled by Kingsland, Irlam,  
Manchester

Ingredients:

25% Croft Fino, 12.5% Palomino white wine,  
4% Belvoir elderflower cordial (commercially  
available), 4% Belvoir lemon & mint cordial  
(made especially for Croft Twist), water

Alcohol: 5.5%

Sugar: 65g/l

PH: 2.8

Total Acidity: 5.7g/l (tartaric)

Clarification Agents: Fino clarified with pea  
protein

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.

## WHAT MAKES CROFT TWIST UNIQUE?

1. Consumers tell us they love heritage brands that reinvent themselves. We feel that we've done this in a respectful, nostalgic and creative way. Our packaging cleverly interprets the fresh flavours of Croft Twist and the essence of the Croft brand.
2. It offers the perfect product for the shared drinking occasion; when a group of friends meet up after work; when a neighbour calls around; to share with your partner for a relaxing unwinding moment.
3. Croft Twist is the first premium ready-mixed, low alcohol, wine-based aperitif in the market that we know of.
4. There is nothing in the market with this flavour. While Sherry is being used more and more as a perfect cocktail ingredient, the flavour of Fino and British cordials in a long drink is original and unique.
5. Croft Twist has its own serving ritual.
6. It is made from natural ingredients; delicate cordials made for us by Belvoir and the elegant Fino made by Croft. And all gently sparkled by Kingsland.

## RECOMMENDED SERVE

In a tumbler. Chill Croft Twist in the fridge prior to serving at 3-6 °C. We recommend serving with a twist of lemon peel and a sprig of basil on lots of ice. However the basil can be replaced by a slice of cucumber or a sprig of fresh garden mint.

## TASTING NOTE

Pale yellow with small bubbles and a persistent mousse. A clean and fresh nose with clean notes of elderflower, lemon and mint with the added complexity and sophistication of the Croft Fino. The slight sparkle accentuates the cut grass and hedgerow notes.

*González Byass*  
Desde 1835  
Familia de Vino

CONTACT:  
info@gonzalezbyassuk.com  
Tel: 01707274790