

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

VERMUJITO. Wine Spritz



DISTRIBUTOR'S NOTES

The idea of La Lata originated with Rebutito, a sherry cocktail we grew up drinking at the Feria de Abril in Sevilla. We did not invent Rebutito, it's as old as the fair itself which dates back to the mid 1800's. This is the Vermouth sibling in the series, by taking an amontillado based vermouth from Bodegas Robles in Montilla-Moriles and mixing it with grapefruit juice resulting in a complex yet refreshing vermouth spritz.

Vermouth is an aromatized fortified wine, flavored with various botanicals (roots, barks, flowers, seeds, herbs, and spices) and sometimes colored. The modern versions of the beverage were first produced in the mid- to late 18th century in Turin, Italy. While vermouth was traditionally used for medicinal purposes, it was later served as an apéritif, with fashionable cafés in Turin serving it to guests around the clock. In the late 19th century it became popular with bartenders as a key ingredient for cocktails such as the martini, the Manhattan, the Rob Roy, and the Negroni.

Ingredients: Organic Vermouth, Organic Grapefruit Juice.
NO CONCENTRATES. NO ADDED SUGARS. NO ADDED FLAVORS.
Serve over ice and add dried orange slice or chilled right from the can at the beach.