



SANCU

STOCKHOLM — BARCELONA

Product Selection

From Spain to Sweden —
crafted connection.

WINE
VERMOUTH
CAVA
SPIRITS
SPECIALTY COFFEE

BY SANCU AB · EDITION 2026

WHERE CRAFT MEETS EXPERIENCE

Importing excellence, exporting the Mediterranean way of life.

We are not a commodity importer. Every house in this selection is one we have visited, tasted with and chosen — small Catalan and Mediterranean producers whose work deserves a place on a Swedish table. We handle import, excise and compliance, so our partners receive a finished product, ready to pour and ready to sell.

01

CURATED, NOT SOURCED

A short list of houses, each with a story worth telling to your guests. No overlap, no filler.

02

SWEDISH-READY

Licensed importer (upplagshavare) with Validoo GLN, excise handling and Systembolaget-ready documentation.

03

TASTE IT HERE. LIVE IT THERE.

Producer visits and tailored experiences in Catalonia for the teams and clients who pour our products.

Wine — La Dansada

TERRA ALTA

Vermouth — Fot-Li

REUS

Cava — Eudald Massana

PENEDÈS

Gin — BCN Gin

PRIORAT

Coffee — Café de Finca

BARCELONA · EST. 2009

WINES & SPIRITS

La Dansada

Old-vine Grenache from singular sites in Terra Alta, between forty and sixty years of age.

Wines of aromatic intensity and restraint in equal measure.



Dansada Negre

15% VOL.

TYPE	Red wine
ORIGIN	Terra Alta, Catalonia (Spain)
VARIETY	Grenache

Old vineyards of between 40 and 60 years. Thirty per cent of the wine is aged for three months in French oak barrels, the rest in stainless steel tanks on its own lees.

Complex and aromatically intense, with poppy-flower and red-fruit notes to the fore. Fresh and elegant on the palate, with fine, sweet tannins.



Dansada Blanc

14% VOL.

TYPE	White wine
ORIGIN	Terra Alta, Catalonia (Spain)
VARIETY	White Grenache

Old vineyards of between 40 and 60 years from singular places, aged three months on its fine lees in stainless steel tanks.

Floral, delicate and complex. Mineral and almond-blossom nuances stand out over a finish that is fresh and persistent.

WINES & SPIRITS

Fot-Li

Reus is the historic capital of vermouth, and Fot-Li is made there the traditional way — macerated with botanicals, aged in oak, bottled in small runs.



Fot-Li Fòrmula

16% VOL.

TYPE	Vermouth
ORIGIN	Reus, Catalonia (Spain)
BASE	White Grenache
PRODUCTION	Limited to 9,000 bottles

Macerated for three weeks with 31 botanicals and aged in 40-year-old oak barrels using the solera system.

Dark brown with amber highlights and a dense, complex tear. The aroma carries botanical and solera tones; the texture is full-bodied.



Fot-Li Vermut

16% VOL.

TYPE	Vermouth
ORIGIN	Reus, Catalonia (Spain)
BASE	White Grenache
PRODUCTION	25,000 bottles

Elaborated in oak barrels with aromatic plants following the traditional Reus method, macerated for three weeks.

Dark brown with amber highlights. Scented and elegant on the nose — herbaceous, with rosemary, sage and vanilla. Sweet, warm and balanced, with a hint of thyme and hazelnut.

WINES & SPIRITS

Eudald Massana

Cava from the flatter vineyards that surround the Massana family farmhouse in Penedès — a family estate working its own fruit.



Eudald Cava

11.5% VOL.

TYPE	Cava
ORIGIN	Penedès, Catalonia (Spain)
VARIETIES	Macabeo, Xarel·lo, Parellada

Produced from macabeo, xarel·lo and parellada grapes grown on the flatter vineyards surrounding Eudald Massana's farmhouse.

Pale straw colour, soft consistency and a long-lasting stream of bubbles. Strong on the nose, with notes of sweet pastries and a reminiscence of citrus — a fine balance of ripeness and freshness. Soft, creamy and dry in the mouth with a long aftertaste.



Eudald Cava Rosé

11.5% VOL.

TYPE	Cava
ORIGIN	Penedès, Catalonia (Spain)
VARIETY	Pinot Noir

Cava produced from pinot noir grapes on flatter vineyards. Gravelly, sandy and fresh soils yield wines with just the right acidity to create a fine cava.

Pale colour with a slow, continuous stream forming a persistent crown of small bubbles. Ripe fruit on the nose — apple and pear. Soft and persistent in the mouth, leaving a pleasant acidity.

WINES & SPIRITS

BCN Gin

A Mediterranean dry gin distilled in Priorat, built entirely from natural extractions of the botanicals that grow along that coast.



BCN Gin

40% VOL.

TYPE	Gin
ORIGIN	Priorat, Catalonia (Spain)
CHARACTER	Mediterranean dry

A new and exclusive proposal for those who know how to appreciate the best Mediterranean gin.

Each ingredient and each part of the process is 100% natural — an extraction of the very essence of juniper, rosemary, fennel, pine, lemon and, in particular, figs.

SERVE

Fig and pine carry the finish, so it holds its own against a neutral tonic and a strip of lemon peel. Rosemary rather than juniper as the aromatic lead.

POSITION

Priced and profiled for the premium Spanish gin category — the strongest per-litre position in our spirits range against Swedish benchmarks.



COFFEE

Café de Finca Coffee Roasters

CAFÉ DE FINCA
COFFEE ROASTERS
EST. 2009

Café de Finca began with Jonathan in 2009; Juan joined in 2014, and more than fifteen harvests later the two of them still steer the roastery together. From the start they wanted to go to the origin — to set foot on the farm, to visit Ethiopia, Nicaragua, Ecuador, Honduras and Guatemala, and to deal with producers face to face.

Since 2015 they have harvested on their own farm, San José / El Nacimiento, at 1,500 m in Santa Bárbara, Honduras, alongside the Paz Mejía family.

Green coffee is roasted in small batches by their head roaster, Nito — high-precision, controlled at 192 °C for twelve minutes, so every bean develops its fragrance and the unique notes of its profile. Roasts are medium-light and adjusted to the machine they are destined for: espresso, filter or super-automatic.

bySANCU holds the exclusive distribution rights for Café de Finca in Sweden.

100%

ARABICA, TRACEABLE

Hand-selected beans, full traceability from farm to cup, no additives or sugars.

192°C

ARTISAN ROAST

Small batches, tailored to each lot and to the brewing method it is bound for.

Fair

DIRECT TRADE

Every link in the chain human and dignified — relationships built at origin, not brokered.

SPECIALTY COFFEE

Beans & Ground

Well-balanced sweetness, subtle acidity, a smooth texture. Classic profiles with soft notes of chocolate, caramel or hazelnut — for the everyday cup.



Santa Cecilia

BRAZIL

PRODUCER P. Humberto Veloso

PROCESS Natural

REGION Minas Gerais

VARIETY IPR 100 Red Catuaí

ALTITUDE 1,200 m

PROFILE Hazelnut cream

250 g / 1 kg

ES / SA



Cielito Lindo

HONDURAS · ORGANIC

PRODUCER Benjamín Paz

PROCESS Washed

REGION Valle El Cielito

VARIETY Lempira-Pacas-IHCAFE90

ALTITUDE 1,650 m

PROFILE Sweet, milk chocolate

250 g / 1 kg

ES / SA



Dutra

BRAZIL · ORGANIC

PRODUCER Walter & Ednilson

PROCESS Natural

REGION Minas Gerais

VARIETY Yellow Catuaí

ALTITUDE 900 — 1,300 m

PROFILE Dark chocolate, hazelnut

250 g

ES / SA



Rio Coco DECAF

NICARAGUA · ORGANIC

PRODUCER Coop. Fuente de Bendición

PROCESS Washed

REGION San Juan del Río Coco

VARIETY Caturra, Catuai, Bourbon

ALTITUDE 1,200 — 1,350 m

PROFILE Balanced, low acidity

250 g

ES / SA

ES = ESPRESSO ROAST · SA = SUPER-AUTOMATIC ROAST

SMART PACKAGING

Degassing valve and airtight ZIP closure, 100% recyclable material, and a QR code carrying the images and the story of the farm.

WE ROAST FOR YOUR METHOD

Medium-light roasts adjusted to espresso and moka pot, filter, or super-automatic machines — consistent whatever the pressure and brew time.

ZERO-WASTE CAPSULES

Capsules

The world's first coffee capsule certified "OK Compost Home" — 100% biobased, with an oxygen barrier, compatible with the Nespresso® system, and gone in 26 weeks in your organic waste. All without losing a single molecule of aroma in the cup.



Cielito Lindo

HONDURAS · ORGANIC

Very versatile — enjoyable on its own and with milk. Well balanced in intensity, with a shy acidity and a sweet, milk-chocolate finish.

PRODUCER Benjamín Paz

ALTITUDE 1,650 m

PROCESS Washed

VARIETY Lempira-Pacas-IHCAFE90



Sidamo

ETHIOPIA

The "white wine" of coffees, for its floral fragrance reminiscent of jasmine. On the palate, silkiness and a bright citric acidity.

PRODUCER Smallholder farmers

ALTITUDE 1,700 — 2,000 m

PROCESS Washed

VARIETY Heirloom



Pico de Orizaba

MEXICO · DECAFFEINATED

A smooth coffee thanks to its organic decaffeination process. On the palate it shows notes of 60% cacao, pleasant acidity and a spiced aroma.

PRODUCER Cooperative

ALTITUDE 1,300 — 1,400 m

PROCESS Swiss Water

VARIETY Mixed



Santa Cecilia

BRAZIL

A coffee with character that, taken on its own, recalls a hazelnut cream. High intensity — ideal for those who take coffee with milk and want an expressive cup.

PRODUCER P. Humberto Veloso

ALTITUDE 1,200 m

PROCESS Natural

VARIETY IPR 100 — Red Catuai

10-CAPSULE PACK

Minimum sales unit for the end customer or for own consumption. Delivered x22 packs per case.

DISPLAY BOX · 10 PACKS

Ten packs of ten capsules, for positioning the product and showing the traceability and profile of each coffee.



Taste it here. Live it there.

Tell us what you pour and who you pour it for, and we will put together a selection — samples, pricing and the story behind each house.

ORDERS

order@bysancu.com

TELEPHONE

+46 73 020 49 44

OFFICES

Stockholm — Barcelona

ONLINE

www.bysancu.com