

Rosé Sangria



Amount	Unit	Ingredient
1	bottle	Old York Cellars Reserve Rosé or Sparkling Rosé , chilled
1		Orange
1/2		Lemon, sliced into rounds
2	cup	Strawberries
2	tbsp	Sugar
1/3	cup	Brandy
1		Handful of mint
		Sparkling water (if desired)

Chop the orange (leaving the skin on). Slice the strawberries. Add both to the bottom of a pitcher, sprinkle with sugar and stir. Let them stand for 20 minutes at room temperature. After 20 minutes, pour in the [Old York Cellars Reserve Rosé](#) or [Sparkling Rosé](#) and brandy. Add the fresh mint and lemon rounds. Stir and refrigerate 1 to 4 hours. (Going beyond 4 hours may cause the fruit texture to degrade.)

Pour the sangria into ice filled glasses and top with a splash of sparkling water (if desired). Add fruit to each glass, preferably on long skewers for easy snacking.

Cheers & Enjoy!