

# Rosé Sangria



Amount	Unit	Ingredient
1	Bottle	Old York Cellars <a href="#">Rosé Reserve</a> or <a href="#">Sparkling Rosé</a> , chilled
1		Orange, chopped with skin on
1/2		Lemon sliced into rounds
2	Cups	Strawberries
2	Tbsp	Sugar (optional)
1/3	Cup	Clear brandy
		Sparkling Water (a splash)
		Fresh Mint for garnish (optional)

## Instructions

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!

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