

Sangria

Learn to make authentic Spanish red wine sangria with fresh fruit. This refreshing summer cocktail combines red wine, brandy, and seasonal fruit.

2h 30min
PREP

10 min
COOK

2h 40min
TOTAL

4
SERVINGS

Easy
DIFFICULTY

Sangria

Ingredients

- 750 ml red wine
- 1 cup orange juice
- 1 cup brandy
- 1 cup granulated sugar
- 1 cup blueberries
- 1 cup strawberry
- 1 orange
- 1 apple

Instructions

- 1 Make simple syrup**

Combine 1 cup water with 1 cup sugar in a small saucepan. Heat over medium heat for 3-4 minutes, stirring occasionally, until sugar completely dissolves and mixture is clear.
- 2** Remove saucepan from heat and let syrup cool to room temperature, about 15-20 minutes.
- 3 Prepare fruit**

Wash 1 orange and 1 apple thoroughly. Cut orange into thin rounds, removing any seeds. Core apple and cut into thin slices, leaving skin on.
- 4** Place all sliced fruit in a large pitcher or glass bowl that holds at least 6 cups.
- 5 Combine ingredients**

Pour 1 cup of the cooled simple syrup over the fruit and stir gently with a wooden spoon to coat evenly.
- 6** Add 1 cup brandy to the pitcher and stir for 30 seconds to combine with fruit and syrup.
- 7** Pour the entire 750ml bottle of red wine into the pitcher and stir thoroughly for 1 minute to blend all ingredients.
- 8** Cover pitcher tightly and refrigerate for at least 2 hours, or up to 24 hours for best flavor development.
- 9 Serve**

Just before serving, add 1 cup chilled club soda and stir gently once. Serve immediately over ice, making sure each glass gets some of the macerated fruit.

Tips

Choose a Spanish red wine you'd drink on its own - Tempranillo or Garnacha work best for authentic flavor without being overly tannic.

Cut fruit into uniform pieces to ensure even flavor extraction and attractive presentation in glasses.

Add the sparkling water or club soda just before serving to maintain carbonation and prevent dilution.

Chill all ingredients beforehand rather than relying solely on ice, which can dilute the flavors as it melts.

Taste and adjust sweetness after the sangria has chilled - cold temperatures can mask sweetness, so you may need less sugar than expected.

Use a wooden spoon for stirring to avoid scratching your pitcher and to prevent any metallic taste transfer.

Strain the sangria through a fine-mesh sieve if serving at a formal event, or leave the fruit in for casual gatherings where guests can enjoy eating the wine-soaked fruit.

Make a large batch for parties - sangria keeps well in the refrigerator for 2-3 days and often tastes better as the flavors continue to develop.