

Sangria Kokteyl

Traditional Spanish Sangria recipe with red wine and fresh fruits. Perfect summer cocktail that's refreshing and easy to make at home.

2h 30min

HAZIRLIK

10 min

PIRME

2h 40min

TOPLAM

4

PORSIYON

Easy

ZORLUK

Sangria Kokteyl

Malzemeler

- 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

Yapılışı

- Make the simple syrup**

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

Wash and dice 2 cups of mixed fruit into bite-sized pieces, removing any seeds, cores, or pits. Place the prepared fruit in a large pitcher or glass bowl.
- Combine the base**

Pour 750ml red wine into the pitcher with the fruit. Add 1/2 cup brandy and the cooled simple syrup.
- Stir gently to combine all ingredients, ensuring the fruit is well distributed throughout the wine mixture.
- Chill and infuse**

Cover the pitcher and refrigerate for at least 2 hours, or preferably 4-6 hours, to allow the fruit flavors to infuse into the wine.
- Serve**

Just before serving, add 1 cup sparkling water or soda water to the sangria and stir gently. Fill glasses with ice and pour the sangria, making sure each glass gets plenty of fruit pieces.

?puçlar?

Use a good quality wine that you would enjoy drinking on its own - it doesn't need to be expensive, but avoid cooking wines or very cheap bottles.

Allow the sangria to chill for at least 4 hours, but preferably overnight. This gives the fruits time to release their flavors and creates a more balanced taste.

Add sparkling water or soda just before serving to maintain the fizz and prevent the drink from becoming flat.

Taste and adjust sweetness before serving - different wines and fruits will affect the overall sweetness level.

Cut fruits into bite-sized pieces for better flavor extraction and easier drinking. Remove any pits or seeds that could make the drink bitter.

For extra flavor depth, lightly muddle some of the softer fruits like berries to release their juices into the wine.

Chill your serving glasses beforehand for an extra refreshing experience, especially on hot summer days.

Consider freezing some of the fruit pieces to use as flavorful ice cubes that won't dilute your sangria as they melt.