

# Wine Authorities Sangria

*serves 4 festive people, 8 casual drinkers*



## **Red Sangria:**

1 bottle of dry red wine (example: Aliaga - Tempranillo)

1 bottle of sparkling wine (Mas Codina - Brut Cava)

3 large naval oranges - later, squeeze juice from two, slice the other into half moons

2 lemons - later, squeeze juice from one, slice the second into half moons

2 limes - later, squeeze juice from one, slice the second into half moons

1 1/2 cps. Cointreau (ABC Liquor store)

1/2 - 1 cp sugar (optional for those folks who like it a little sweet. The Cointreau will add some sweetness.)

## **Preparation:**

Chill the red wine and the sparkling Cava overnight.

2 hours before serving, slice and juice the fruit, add all of it to the red wine into a large pitcher.

Add the Cointreau and optional sugar. Stir well.

Let it rest in the fridge until ready to serve.

Just before serving, open the Cava, gently pour the bottle into the red wine mixture, stir gently once so as to keep the carbonation.

Pour over ice into a tall glass.

*Notes: You can use a bottle of Rosé such as the Frailes Rosado to make a pink Sangria. For the fruit to watermelon.*



*pink Sangria. For the fruit to strawberries and*

## Our Statement:

Estate wineries fit clearly into today's conscientiousness of buying from local farmer's markets and paying attention to what we eat and drink. Disappearing today, they are wineries that grow all the grapes that go into the wine. Simply put: these producers are as much farmers as they are winemakers.

Wine Authorities will raise the level of wine knowledge and the quality of the wine buying experience in the Triangle market. We will accomplish this by basing our business on our five-point foundation:

- ~ **Selection**
- ~ **Technology**
- ~ **Education**
- ~ **Community**
- ~ **Comfort**

### **Wine Expertise without Attitude**

*Honest, soulful wines; no corporate plonk*

*No wines over \$50*

*Retail wine by the bottle & case. Wines by the glass or taste!*

*Locally owned, independent business*

*Wine classes for all levels*