

White Sangria

Refreshing white wine sangria with fresh fruit, citrus juice, and brandy. Perfect Spanish cocktail for parties and summer entertaining.

2h 30min

PREP

2h 30min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 white wine
- 1 cup orange juice
- 1 cup brandy
- 1 orange
- 1 apple
- 1 cup strawberry
- 1 cup peach
- 1 lemon
- 2 cup club soda
- 3 tbsp granulated sugar

Instructions

- 1 Prepare the fruit**

Wash and core 2 apples, then dice into $\frac{1}{2}$ -inch cubes. Wash 2 oranges and slice into thin rounds, then cut each round into quarters. Hull 1 cup strawberries and cut in half lengthwise. Wash 2 peaches, remove pits, and cut into $\frac{1}{2}$ -inch wedges.
- 2** Place all prepared fruit in a large pitcher. Sprinkle 3 tablespoons sugar over the fruit and gently muddle with a wooden spoon for 30 seconds to release the juices and dissolve some of the sugar.
- 3 Build the sangria**

Pour 1 bottle chilled dry white wine over the fruit mixture. Add 1 cup fresh orange juice and 1 cup fresh lemon juice to the pitcher.

- 4 Add 1 cup brandy to the mixture. Stir everything together with a long spoon for 1-2 minutes until the remaining sugar completely dissolves.
- 5 **Chill and macerate**
Cover the pitcher tightly with plastic wrap and refrigerate for at least 2 hours, or preferably overnight. The fruit will release more flavors the longer it sits.
- 6 **Serve**
Fill 6 glasses with ice cubes. Stir the sangria once more, then pour over ice, making sure each glass gets an equal amount of fruit. Top each serving with 2 cups sparkling water or club soda and serve immediately.

Tips

Chill all ingredients beforehand, including the wine, fruit, and serving pitcher. Cold ingredients blend more harmoniously and require less ice, preventing dilution.

Muddle citrus fruits gently before adding other ingredients to release essential oils from the peels, which adds aromatic complexity to the sangria.

Add sparkling water or champagne just before serving to maintain maximum effervescence and prevent the drink from going flat.

Use a mixture of sweet and tart fruits to create balanced flavor complexity. Combine stone fruits with citrus, or apples with berries for best results.

Taste and adjust sweetness gradually, adding simple syrup or honey one tablespoon at a time until the desired balance is achieved.

Reserve some fresh fruit for garnishing individual glasses, as the macerated fruit may lose its visual appeal during the chilling process.

Freeze grapes or berries to use as ice cubes that won't dilute the sangria while keeping it perfectly chilled throughout serving.

Strain the sangria through a fine mesh sieve before serving if you prefer a cleaner presentation without fruit pulp floating in the glasses.