

# Red and White Sangria



Serves: 8 | Prep: 5 min | Cook: 2 hr | Source: #ParlezPantry

White wine for sangria Soave, dry Riesling, Pinot Grigio, un-oaked Chardonnay, Sauvignon Blanc, and Vinho Verde.

Red wine for sangria light to medium bodied red wine that's fruity with low tannins. Pinot Noir, Malbec, Zinfandel, and Grenache are all great options.

Citrus, berries, stoned fruits, cherries, peaches, pineapple, apples, and pears are all, almost any fruit will work. Slice or chop as needed or per your desire.

## Ingredients

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### Other ingredients:

- 750 ml wine (red or white)
- 2 cups fruit (fresh, citrus, berries, peaches, apples)
- ½ cup orange juice
- ½ cup brandy
- 2 tbsp sugar

### Optional:

- Ice (or frozen fruit)
- Sparkling water (to taste)
- Ginger ale (to taste)

### Notes

If you opt for a sweeter wine, then simply omit the sugar. If you are making this advance then create, chill then at time of serving add the fruit.



## Method

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1. Combine the sugar, orange juice, and brandy in a large jug or pitcher and stir for about 1 minute until the sugar fully dissolves.
2. Add your choice of wine and fruit if needed at this stage (see Notes). and stir once again until combined.
3. Chill completely in the fridge, for at least 2 hours and up to 1 day.
4. Serve and add the fruit as is the choice of your guests.