

SANGRIA

Time Elaboration: 15 min

Time Ferment: 2 – 24h

Serves: 6

INGREDIENTS QUANTITIES PROCESS

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| Wine | 1 l | We put the wine in a container. |
| | | Cut an Apple and Peach in squares, without peeling it and add it. |
| Apple | 1 | Slice an Orange and Lemon, and add it. |
| Peach | 1 | Squeeze the Juice of an Orange and a Lemon, and we add it. |
| Orange | 2 | Add Cinnamon. |
| Lemon | 2 | Add sugar and stir. |
| Cinnamon | 2 | Add the alcohol (vermouth) and stir. |
| Branch | | Let the mixture ferment between 2 hours and 24 hours. |
| | | Add the soda. |
| Sugar | 80 gr | Add Ice Cubes. |
| Alcohol | 100 ml | Serve. |
| (Vermouth) | | |

TO SERVE

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|-----------|-------|
| Soda | 500ml |
| Ice Cubes | 12 |