



Red Sangria

BEAT THE SUMMER HEAT!



Ingredients

- 1 bottle Berghold Grenache chilled
- 1/8 c. simple syrup
- 1 ½ oz. dark rum
- 1 red plum (very ripe)
- 1 nectarine (very ripe)
- Handful of blueberries
- Handful of raspberries

Directions

Use the ripest fruit possible as it adds extra juice to the sangria. Remove pits from plum and nectarine fruits. Chop into small bite size pieces. Placed cut fruit into glass pitcher. Add blueberries and raspberries. Pour a full bottle of

chilled Berghold Grenache into pitcher, add simple syrup and dark rum. Stir. Pour sangria and fruit into a wine glass and enjoy!

For the on-the -go/last minute version use chilled Grenache and add ice to your wine glass before adding sangria. Don't worry it tastes so good it won't last in your glass long enough for the ice to melt.

The longer the fruit soaks in the rum and grenache the better!! So, if you have the time to prepare ahead, say in the morning for a late lunch or late afternoon drinks with friends, just place in the refrigerator until ready to be served.