



Red Sangria

Southern Red

Expressing intense notes derived from the red Noble variety of Native Muscadine grape, this full-flavored wine is sweet, fruity, and a perfect base for this refreshing Sangria. For this sweet, fruity wine, always serve chilled.



Red Sangria

INGREDIENTS

- 1 Bottle of Lakeridge Southern Red
- 1/4 cup Brandy
- 1/2 cup Orange Juice
- 2 tbsp Lemon Juice
- 2 Apples
- 1 Orange



PREPARATION STEPS

- 1. Dice** Oranges (rind removed) and Apples into chunks.
- 2. Add** Oranges, Apples, and Lemon Juice to a large pitcher. Stir to combine.
- 3. Pour** the bottle of Southern Red, Brandy, and Lemon Juice into the pitcher. Stir all ingredients together.
- 4. Refrigerate** for 3 - 4 hours, up to overnight, before serving.
- 5. Pour** over a glass of ice and garnish with an orange wedge for a fun, refreshing Red Sangria!