



Berry Rosé Sangria for Summer Gatherings

The First Sip That Stole My Heart

I still remember my first taste of berry rosé sangria. The sun was setting, laughter filled the air, and the drink sparkled in my glass. The sweet-tart burst of berries mixed with rosé made me sigh. **Ever wondered how you could turn a simple gathering into something unforgettable?** This sangria does it. One sip, and summer feels like it'll last forever.

My Sangria Slip-Up (And Why It Worked)

My first try at this sangria was... messy. I forgot to stir the sugar fully, leaving a gritty surprise at the bottom. But guess what? My friends

loved the extra crunch! **Home cooking isn't about perfection—it's about joy and shared moments.** Now I laugh at my “signature sugar crystals.” What's your funniest kitchen fail?

Why This Sangria Sings

– The brandy deepens the fruit flavors, like a cozy hug for your taste buds. – Rosé's lightness lets the berries shine without overpowering them. **Which flavor combo surprises you most—oranges with raspberries or strawberries with brandy?** Try both and decide!

A Sip of History

Sangria hails from Spain, where wine and fruit mixed to beat the heat. Rosé versions popped up in sunny regions like Provence. *Did you know sangria means “bloodletting” in Spanish, thanks to its deep red hue?* This berry twist? That's pure summer magic. Share your favorite sangria memory below!



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Ingredients:

Ingredient	Amount	Notes
Brandy	1 oz	
Orange liqueur (Grand Marnier)	2 oz	
Granulated sugar	1/4 cup	
Rosé wine	1 (750 ml) bottle	
Oranges	2	Rinsed, sliced, seeds removed
Raspberries	6 oz	Rinsed
Strawberries	4 oz	Rinsed and sliced
Sparkling water	As needed	Optional, for topping

How to Make Berry Rosé Sangria**Step 1**

See also [Strawberry Cupcakes Recipe for Sweet Treats](#)
Grab a big pitcher. Add brandy, orange liqueur, and sugar. Stir well until sugar disappears. Taste to adjust sweetness. **Step 2** Pour in the rosé wine. Drop in orange slices and berries. Gently mix with a spoon. Let flavors mingle. **Step 3** Chill for at least an hour. Overnight is even better. The fruit soaks up the flavors. Patience pays off. **Step 4** Serve over ice in glasses. Add sparkling water if you like bubbles. Garnish with extra fruit. Sip slowly. (Hard-learned tip: Freeze some berries for ice cubes. They won't water down your drink.) **Which fruit soaks up flavor fastest? Share below!** **Cook Time:** null **Total Time:** 1 hour 5 minutes **Yield:** 6 servings **Category:** Drinks, Summer

Fun Twists on Classic Sangria

Spicy kick Add a pinch of chili powder or muddled jalapeño. Surprise your guests with a little heat. **Tropical twist** Swap oranges for pineapple and mango. Use coconut water instead of sparkling water.

Herbal notes Toss in fresh basil or mint leaves. It adds a garden-fresh aroma. **Which twist would you try first? Vote in the comments!**

Serving Ideas for Your Sangria

Pair with light bites like cheese boards or grilled shrimp. Fresh bread with olive oil works too. For drinks, try iced tea (non-alcoholic) or a crisp lager (alcoholic). Both balance the sweetness. **Which would you choose tonight? Tell us below!**



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Keep It Fresh and Fuss-Free

This sangria stays fresh in the fridge for 2 days. The fruit gets softer but still tastes great. Freezing? Skip it—the texture turns mushy. No reheating needed (it's a chilled drink, after all!). *Fun fact*: I once made a double batch for a picnic—it vanished fast! Batch-cooking tip: Mix everything but the sparkling water ahead. Add bubbles just before serving. Why this matters: Prepping early lets flavors blend better. Want to try this for your next BBQ? Tell me your go-to summer drink below!

See also [Festive Cranberry Pretzel Delight Salad](#)

Quick Fixes for Common Hiccups

Too sweet? Add a splash of lemon juice to balance it. Fruit sinking? Stir gently before pouring. Sangria too strong? Top with extra sparkling water. Why this matters: Small tweaks make it perfect for any crowd. My neighbor once added mint—delicious twist! Ever tried a fun add-in? Share your trick!

Your Questions, Answered

Q: Can I make this gluten-free? A: Yes! Brandy and rosé are naturally gluten-free. Check orange liqueur labels to be safe. **Q: How far ahead can I prep this?** A: Mix it 24 hours early. Add berries last to keep them firm. **Q: Any swaps for Grand Marnier?** A: Try Cointreau or triple sec. Both work well. **Q: Can I double the recipe?** A: Absolutely! Use a bigger pitcher or two regular ones. **Q: What if I don't like raspberries?** A: Swap in blackberries or skip them. Easy fix!

Cheers to Summer Sips

This sangria is my summer staple—light, fruity, and crowd-pleasing. Whip it up, then kick back and enjoy. **Snap a photo and tag Savory Discovery on Pinterest!** Happy cooking! —Elowen Thorn.

You need to try !



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Berry Rosé Sangria for Summer Gatherings

Author: Elowen Thorn

Cooking Method:[No-Cook](#)



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Difficulty: **Beginner**

Prep time: **5 minutes**

Cook time:

Rest time:**1 hour**



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Total time: **1 hour 5 minutes**

Servings: **6 servings**

Calories: **kcal**

Best Season: Summer

Description

A refreshing and fruity sangria perfect for summer gatherings, featuring

rosé wine, fresh berries, and a hint of orange liqueur.

Ingredients

- 1 oz brandy
- 2 oz orange liqueur (I use Grand Marnier)
- ¼ C granulated sugar
- 1, 750 ml bottle of rosé wine
- 2 oranges (rinsed, sliced, and any seeds removed)
- 1 container raspberries (6oz, rinsed)
- ½ container strawberries (8oz, rinsed and sliced)
- optional: sparkling water to top

Instructions

1. In a large pitcher combine the brandy, orange liqueur, and sugar. Stir until the sugar has dissolved.
2. Add in the wine, orange slices, and berries.
3. Refrigerate until ready to serve (I recommend at least a few hours to let the fruit 'marinate').
4. Distribute among glasses with ice to serve. Option to top with sparkling water if desired.

Notes

For best results, let the sangria chill for at least 4 hours to allow the flavors to meld.

Keywords: Sangria, Rosé, Summer, Berry, Cocktail

See also Apple Fritters: A Sweet Sensation