

White Peachberry Sangria



What do you get when you mix Vinho Verde, peaches, raspberries, oranges, and simple syrup? A new concoction from the kitchen de Rebeccamendations: **White Peachberry Sangria**. I was craving a refreshing summer bevvy (yes, short for beverage) that was fruity and light. White wine and peaches came to mind, since I like the mild, sweet, and floral flavors of both.

Vinho Verde (a slightly effervescent white wine from the Northwest region of Portugal) was poured into two pitchers. And, yes, even though the name translates to "green wine", it is in fact white. According to Eat Me Daily, the 'verde' (or green) term refers to the youthful nature of the wine, as it isn't meant to be aged. My kitchen helper sliced, diced, and tossed in fresh peach and orange pieces and raspberries while I made the simple syrup, then poured it in. We let the juices "marinate" and tah-dah! A winner homemade summer crowd-pleaser was born. Because it was sipped so quickly, I don't have a picture of the final product in a glass (even though that would be more bloggy of me).



Here's how:

Ingredients

- Two bottles of Vinho Verde (this served about 10 people in small glasses)
- Two ripe peaches
- 1 package of raspberries
- 2 juicy oranges
- 2 cup of sugar
- 1 cup of water

Instructions

- Pour two bottles of Vinho Verde into two smaller pitchers, or one large pitcher.
- Boil 1 cup of water in a small saucepan on the stove.
- While the water is working to a boil, dice the peaches into 1/4-inch cubes and toss into the wine.
- Slice the oranges into slices or larger chunks with the rind on (this adds bursts of flavor), then add to the wine.
- Toss the raspberries into the mixture.
- Once the water comes to a boil, add in the 2 cups of sugar, stirring until dissolved. Then remove the pan from the heat and allow the syrup to thicken.
- Once the syrup is cooled, add 1/2 cup to each pitcher.
- Allow the sangria to soak up the fruit juices and flavors for at least 4 hours in the refrigerator (overnight is ideal).
- Serve over ice, making sure to get some of the fruit into each glass.
- MMMMmmm, ahhhh!