

VALLES CALCHAQUES



EL ESTECO

SPRING & SUMMER SANGRIA

EXOTIC SANGRIA ARGENTINA



APPLE-GINGER

1 BOTTLE ASTICA TORRONTES

4oz Monin Ginger Syrup
(or homemade Ginger simple)

4oz Monin Apple PURÉE

6oz Pineapple Juice

4oz Lemon Juice

6oz Brandy (Value brand)

2oz Cream Sherry (Value brand, such as Taylor)

Garnish: Apple Slices and Sprig of Mint



APRICOT-PEACH-BASIL

1 BOTTLE ASTICA TORRONTES

4oz Apricot Syrup (such as Maison
Routin 1883)

6oz Monin Peach Puree

5oz Apricot Brandy (or regular value
brandy)

3oz Madeira (5-year Bual or Malmsey,
or sub a value brand such as Taylor
General Medium-Sweet Madeira)

7oz Lemon Juice



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WATERMELON- HABANERO-LIME

1 BOTTLE ASTICA TORRONTES
(or SAUVIGNON BLANC)

4oz Fresh Watermelon Juice

8oz Monin Watermelon Purée

4oz Value Brandy

3oz Madeira (5-year Bual or Malmsey, or sub value brand such as Taylor General Medium-Sweet Madeira)

4oz Lime Juice

2oz Monin Habanero-Lime Syrup

Garnish: Fresh Wedge of TAJIN-dipped watermelon on edge of glass and sprig of mint



POMEGRANATE- PASSIONFRUIT

1 BOTTLE ASTICA MALBEC (or CABERNET)

10oz Passionfruit Purée

4oz Orange Juice

4oz Lemon Juice

4oz Value Brandy

4oz Cream Sherry (value brand, such as Taylor)

4oz Pomegranate Syrup (e.g. Grenadine)

Garnish: Sprig of mint

