

## Tinto de verano

By Katie Goldstein

In the summer heat nary a Spaniard can be found drinking a glass of *tinto* out on the *terrazas*. Instead, they'll put that red on ice with a healthy serving of *gaseosa* (Casera) or *limón* to create the famed *tinto de verano*. We'd do best to take their lead and enjoy *tinto de verano*, *sangria*, and other cold wine-based drinks before summer's out and normal wine-drinking habits return.

You can, however, enjoy a cool Spanish white wine with a seafood dinner on a hot end-of-summer evening. Some of the best white wines hail from Galicia, where seafood abounds and rain falls on the grapevine-laden countryside. The most famous whites have the *Denominación de Origen Ribeiro*, and other good ones are made from the *Albariño* grape.

### Tinto de verano

Fill half a large ice-filled glass with red wine (no need for top quality here) and then fill to the top with lemon soda (Fanta or similar) or *gaseosa* (Casera). Garnish with a lemon if desired, and enjoy!

### Rebujito

This variation on the *tinto de verano* hails from Cádiz, home of sherry (*jeréz*). Instead of using a red wine, try using a *fino* or *manzanilla* sherry and mix it with lemon soda. Garnish with a lemon and serve over lots of ice.

### Sangria

Sangria is the perfect drink for a party, before or after dinner, or on a hot afternoon. The variations on this drink are numerous, so modify the below recipe as desired. Like *tinto de verano*, the quality of the wine is not especially important. The wine to soda ratio should be roughly 2:1. Brandy or triple sec add an extra kick.

**Note:** If you won't be serving the sangria for several hours, it is best to chill the mixture, and add the soda just before serving time so that it doesn't go flat. Always adjust the sugar after adding the soda.

- Red wine (just less than double the amount of soda).

- Lemon or orange-flavored soda, like Fanta (just over half the amount of wine you use).
- Brandy and/or triple sec to taste (optional).
- Sugar and cinnamon to taste.
- Fruit, cut into pieces (oranges, lemons, apples, bananas, strawberries), to taste.

1. Mix the wine and the soda together in a pitcher or other large container.
2. Add sugar to taste and stir until dissolved, and then add cinnamon to taste and stir.
3. If using, add the brandy and/or triple sec and stir.
4. Add the pieces of fruit, stir, and pour into ice-filled glasses.

### Agua de Valencia

Slightly similar to a mimosa, the *agua de Valencia*, which comes from Levante, uses orange juice and *cava* as a base and adds vodka and or gin to the mix for a truly Spanish cocktail.

*Makes a one-litre pitcher.*

- 1 cup of orange juice (freshly-squeezed if possible).
- 1 70 cl bottle of *cava* (*semi-seco*).
- 1 cup each of vodka and gin.
- Sugar to taste.

Mix all ingredients in the order listed above in a pitcher. Chill for as long as possible and serve!

