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Life

Don't settle for subpar sangria

Toronto bartenders are elevating this classic wine cocktail with quality vino, premium liquor and fresh fruit.

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Chief bartender Sandy De Almeida makes The Drake Hotel's signature white wine Sangria.

By: Christine Sismondo Special to the Star, Published on Sat Jun 06 2015

Be careful out there: there's a lot of bad sangria about.

Or, for guaranteed results, you could start by following this excellent recipe provided by the Drake. It's a tasty way to combat the epidemic of bad sangria ... one carafe at a time.

The Drake Hotel's White Wine Sangria

Cut watermelon in 6 1/2-inch (1.5-cm) cubes. Cut lemon and lime wheels in 1/4-inch (6-mm) thick rounds.

4 oz unoaked white wine

1 oz fresh grapefruit juice

3/4 oz agave nectar

1/2 oz tequila blanco

1/4 oz Cointreau

1 lemon wheel

1 lime wheel

6 watermelon squares

1/2 cup (125 mL) ice

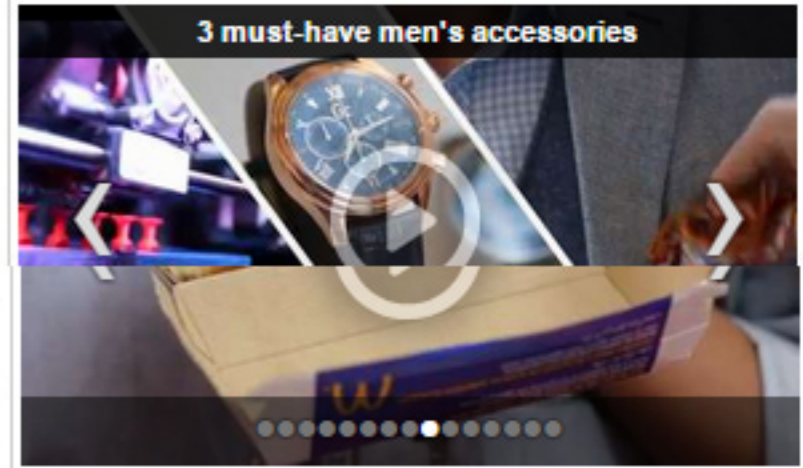
2 oz soda water

In 16-oz mason jar, combine wine, grapefruit juice, agave, tequila and Cointreau. Stir. Add lemon and lime wheels. Add watermelon and ice. Top with soda water.

Makes 1.

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