

Organic Wine Cocktails to Cool Off the Summer

Summer officially begins on June 21 and **we've got cool organic wine cocktails to beat the heat.** Our delicious white and rosé organic wines make delicious and simple cocktails with a variety of delightful mixers. Whether hanging outside on the patio or batching organic wine cocktails at the beach, these recipes are sure to get your summer rolling.



G'Spritz – with biokult Grüner Veltliner from Austria

Our twist on the classic Austrian summer drink.

- 3 oz biokult Grüner Veltliner
- 1 oz club soda
- Dash of Lavender or Lemon bitters
- Lemon Twist
- Mix all ingredients in a wine glass with ice and garnish with the twist.

“Biokult Grüner Veltliner’s aromatic nose suggests arugula, lime and ripe lemon. The palate is juicy and easy, with lots of pear fruit and more fresh lemon. A summer wine par excellence with a refreshing, dry finish.” Wine Enthusiast

The Scarlet – featuring Koyle Costa La Flor Sauvignon Blanc from Chile

Created by Mixologist Matt Leatherman from the *KG-NY Group* in NY, and adapted by Star Chefs.

- 2 1-inch slices seedless cucumber
- 6 mint leaves
- Dash fresh lemon juice
- ½ ounce D’Arbo elderflower syrup
- 3 ounces Sauvignon Blanc (such as Koyle Costa La Flor Sauvignon Blanc)
- 1 cucumber slice
- mint leaf
- Muddle 1 cucumber slice with 4 mint leaves. Add the lemon juice, elderflower syrup, and Sauvignon Blanc. Shake and strain over ice. Garnish with mint leaf and cucumber slice.



Costa La Flor starts with tangy freshness. Flavors of lemon peel, white peach & powdered ginger. Well balanced, with mineral acidity. A vibrant, energetic sauvignon blanc with intense, juicy flavor.



Grapefruit White Wine Spritzer-with Inkarri White Blend

From The College Housewife

5 Ounces your favorite white wine (such as Inkarri White Blend)

6 Ounces of sparkling water or soda

1/2 Grapefruit, *juiced*

Mint for garnish

In a large glass add in grapefruit juice and wine. Top off with la croix and mint garnish. Serve *iced cold*.

**If it's super hot i'll throw in a few ice cubes but totally optional!*

Inkarri White Blend features pineapple, honeysuckle, peach and apricot notes, medium body, and a savory, fleshy mouth-feel with excellent purity.

EUROPEAN OFFICE:

Cartagena, SPAIN
pilar@naturalmerchants.com

Tel: +34.968.32.15.11
Fax: +34.902.90.89.61

NORTH AMERICAN OFFICE:

Oregon USA
ed@naturalmerchants.com

Tel: 1.530.554.2333
Fax: 1.866.784.0422

Tarantas Tiki – with Tarantas Cava

Created by Ellen Clifford as part of the [Tarantas Taste of Spain Recipe Contest](#)

For rimming:

- 1 tsp. paprika
- 1 Tbsp. sugar
- 1 Tbsp. salt
- 1/2 a lime

For cocktail:

- 1/2 ounce orange juice
- 1/2 ounce lime juice
- 1/2 ounce amontillado sherry
- 1 ounce rhum barbanccourt
- 1/2 ounce allspice dram
- 1 ounce orgeat
- 2 dashes orange bitters
- [Tarantas Cava](#)
- Mix paprika, sugar and salt in a shallow bowl. Use the lime half to dampen rims of two cocktail glasses. Dip rims in the paprika mix.
- In a shaker, combine orange juice, lime juice, amontillado sherry, rhum barbanccourt, orgeat and bitters. Add ice and shake well. Strain into rimmed cocktail glasses and top with Tarantas Cava to taste. If you like add an umbrella garnish! Serve immediately.



Tarantas Cava has lively, fruity aromas and flavors of spiced and dried apples and pears, white toffee, and meringue with a soft, vibrant, finely carbonated, dryish medium-to-full body and a tingling, distinctive, medium-length mineral, smoked nuts, baked plantain, and minerals finish.

Tastings.com



Pinot Grigio Peach Sangria-with Pizzolato Pinot Grigio

From [How Sweet Eats.com](#)

- 2 10 ounce bags frozen peaches
- 1 1/2 cups frozen green grapes some sliced, some whole
- 1 750mL bottle Pinot Grigio (such as [Pizzolato Pinot Grigio](#))
- 1 1/2 cups peach nectar can be found near the shelf-stable juices in your grocery store or juice
- 1/2 cup brandy
- 1/2 cup grand marnier liqueur
- 2 cups club soda plain or whatever flavor (peach!) you'd like
- 2 peaches sliced for garnish
- Place the frozen peaches and grapes in the bottom of your pitcher. Pour the wine, peach nectar, brandy, grand marnier, and club soda over top and stir. This tastes great when it sits in the fridge and "marinates" for a bit. But you can also serve it right away! The frozen fruit acts like ice cubes and keeps it super cold. Serve over ice and garnish with fresh peach slices.

The pretty Pizzolato Pinot Grigio offers floral aromas of white spring flowers along with creamy green apple and citrus notes. It has crisp, clean finish.
Wine Enthusiast

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Frosé—with [Les Hauts de Lagarde Bordeaux Rosé](#)

From [Bon Appétit](#)

1 750 ml bottle rosé (such as [Les Hauts de Lagarde Bordeaux Rosé](#))

½ cup sugar

8 ounces strawberries, hulled, quartered

2½ ounces fresh lemon juice

Pour rosé into a 13×9" pan and freeze until almost solid (it won't completely solidify due to the alcohol), at least 6 hours.

Meanwhile, bring sugar and ½ cup water to a boil in a medium saucepan; cook, stirring constantly, until sugar dissolves, about 3 minutes. Add strawberries, remove from heat, and let sit 30 minutes to infuse syrup with strawberry flavor. Strain through a fine-mesh sieve into a small bowl (do not press on solids); cover and chill

until cold, about 30 minutes.

Scrape rosé into a blender. Add lemon juice, 3½ ounces strawberry syrup, and 1 cup crushed ice and purée until smooth. Transfer blender jar to freezer and freeze until frosé is thickened (aim for milkshake consistency), 25–35 minutes.

Blend again until frosé is slushy. Divide among glasses.

Les Hauts de Lagarde Rosé is ripe and fruity, this is a pale pink-colored wine from Raymond family organic vineyards. In the winery, the wine is full of red berry flavors and with a crisp final texture. Refreshing and lively. Wine Enthusiast

All of the wines used in the Organic Wine Cocktails are made with 100% organic grapes and are vegan. These organic wines can be found at fine retailers and restaurants nationwide. Cheers to summer!

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