

Tinto de Verano (or Otoño)

Serves 4 | 3 minutes

A bonafide summer classic in Spain, the Tinto de Verano (literally Summer Red Wine) combines dry red wine with citrus soda and sparkling water; think of it as a cousin to the more famous cola-based Kalimotxo. We love the classic version, but as the cooler fall weather starts to settle in, we like to add vermouth, which lends the drink a richer, more complex, and decidedly autumnal flavor profile.

1 Lemon

Ice

8 ounces of Dry Red Wine

4oz Spanish Red Vermouth
(optional)

6oz Sparkling Water

6oz Limonata Soda

Step 1 Slice a lemon into wheels.

Step 2 Fill a pitcher a ice.

Step 3 Add 8oz red wine, 6oz sparkling water, and 6oz Limonata soda. If making a Tinto de Otoño, add 4oz red vermouth.

Step 4 Stir together gently with a long spoon; float lemon wheels on top for garnish.