FEVER-TREE

MIX with the BEST

Spiced Sangria

REFRESHINGLY LIGHT SPICED ORANGE GINGER ALE

You won't find the traditional red wine in this sangria, but a healthy pour of rum and a bright pop of orange-forward aperitivo bitters more than make up for its absence. The three types of ginger used in the Fever-Tree Spiced Orange Ginger Ale are responsible for the fresh green, chocolatey, and earthy flavor of this aromatic and spicy long drink.

DIFFICULTY: 3

GLASSWARE: HIGHBALL

INGREDIENTS

SERVES 1

Fever-Tree Refreshingly Light Spiced Orange Ginger Ale	150 ml
Rum	60 ml
Aperol	30 ml
Ice	Lots
Cinnamon Stick	1 g
Orange	1

METHOD

Step One: Fill a rocks glass with ice, and add the rum and Aperol.

Step Two: Pour in the Spiced Orange Ginger Ale.

Step Three: Garnish with a cinnamon stick and orange wedge.