

THE WASHINGTON POST

MAY 2012 • 3.95



CeeLo Green
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TY KU

Singing the Praises of Saké

SANGRIA ON THE SPOT

THE BRAND: Santos Sangria (Premium Blend)

Natural fruit juices make Santos White Sangria an easy choice for home bartenders or a busy bar: Just add fruit and garnish. Moscato grapes, grapefruit, orange juice and a touch of cinnamon are what's in the bottle; no sugar is added. At 18 proof, it's a pretty—and easy (screwcap!)—sipper. Santos Classic Red contains Tempranillo, grapefruit, orange juice, apple juice and a touch of cinnamon. The 750 ml. retails for \$5.99.

THE SIP:

“The Santos White offers pretty floral notes: orange blossom and violets. The Red has delicate tannins, and I pick up the young Tempranillo and hint of cinnamon.”
—*Oliver Lee*

“The Santos White is juicy, crisp and clean, and the Santos Red is fresh with good structure. Great value.”
—*Anthony Dias Blue*



Henry Santos has the solution for the busy bar: the ready-to-drink Santos Sangria from—where else?—Spain!



Mixologist Peter Vestinos.

DAY DREAMER

THE SANGRIA: “Lost Afternoon”

THE BRAND: Death's Door Gin (Serralles USA)

- 1½ oz. Death's Door Gin
 - 1 cup pineapple
 - 1 cup mango
 - Peel of half a tangerine
 - Peel of one lime
 - 1 oz. lemon juice
 - 1 cinnamon stick
 - 2 oz. agave nectar
- Refrigerate overnight and strain. Add bottle of rosé wine and let sit in refrigerator for another couple of hours. To serve, pour over ice in rocks glass and top with 1 oz. of tangerine soda. Garnish with pineapple leaf.



The Lost Afternoon Sangria.

“For me, a Sangria is about taking time. This drink cannot be made on the fly—it takes a day or two to simmer and stew. And above all, don't use a bad wine,” professes mixologist consultant Peter Vestinos. He refers to 80-proof, small production, Wisconsin-made Death's Door as a “utility gin,” with an elegant spice character.

THE SIP:

“The botanicals in the gin sing with the tangerine soda: a special Sangria that is refreshing and dry.” —*Bridget Albert*
“Now this is a poolside Sangria! The Death's Door Gin adds a spring garden effect.” —*Erik Adkins*