Sangria

Modern sangrias often have brandy or flavored liqueur added to up the alcohol percentage, as well as sparkling water or lemon-lime soda to brighten it up. Combine all of the ingredients in a large serving jug, stir, then pour into glasses over ice. When mixed right, each serving has the perfect balance of flavors.

it’s always sangria time. The classic wine cocktail is loaded with fruit, and it’s endlessly customizable whether you prefer your sangria recipe with red wine or white wine.

Pimm’s

**Pimm's** is a [brand](https://en.wikipedia.org/wiki/Brand) of gin-based [fruit cup](https://en.wikipedia.org/wiki/Fruit_cup), but may also be considered a [liqueur](https://en.wikipedia.org/wiki/Liqueur). It was first produced in 1823 by [James Pimm](https://en.wikipedia.org/wiki/James_Pimm) and has been owned by [Diageo](https://en.wikipedia.org/wiki/Diageo) since 1997. Its most popular product is **Pimm's No. 1 Cup**