

Delicious Rose Wine Cocktails



Frose (Frozen Rose)

- 6 oz. frozen rose wine
- 1 oz. vodka
- 1 oz. simple syrup
- 1/2 oz fresh lemon juice
- Strawberries for garnish (optional)

Add the frozen rose, vodka, simple syrup, and lemon juice to a blender. Blend until smooth and slushy. Pour into a glass and garnish with a strawberry, if desired.

Rosé Margarita

- 2 oz. tequila
- 1 oz. fresh lime juice
- 1 oz. agave syrup
- 2 oz. rose wine
- lime wedges and salt for rimming (optional)



Rim a glass with salt (optional) by running a lime wedge around the rim and dipping it into the salt. Fill a glass with ice cubes. In a cocktail shaker combine tequila, lime juice, agave syrup, and rose wine, Shake well and strain into the prepared glass. Garnish with lime wedge.



Rose Spritzer

Add 3 oz. of chilled rose wine and 1 oz of elderflower liquor to a glass filled with ice. Top with 2 oz. of sparkling water and garnish with fresh berries.

Rosé Paloma :

- 2 oz of rose wine
- 2 oz. grapefruit juice
- 1 oz. lime juice
- 1/2 oz. agave syrup
- club soda
- Grapefruit slice for garnish



Fill a glass with ice. add rosé wine, grapefruit juice, lime juice, and agave syrup. Stir well. Top with club soda and a grapefruit slice.



Rosé Sangria

- 1 bottle of rosé wine
- 1 cup of white rum
- 1/2 cup of orange liqueur
- 1 cup of orange juice
- 1/2 cup of pineapple juice
- Fresh fruit slices (oranges, lemons, berries)

In a large pitcher combine rosé wine, rum, orange liqueur, orange juice, and pineapple juice. Stir well. Add fresh fruit slices and refrigerate for at least 2 hours. Serve over ice and top with a splash of club soda.



Provence Cooler

- 3/4 oz. vodka
- 1/2 oz. freshly squeezed lemon juice
- 1/2 oz. simple syrup
- 1 blackberry
- 2 basil leaves
- 3 oz. Jana rose wine
- 1 basil leaf for garnish

Add vodka, lemon juice, and simple syrup into a shaker. Add the blackberry and muddle. Add the basil leaves and ice and shake vigorously until well chilled. Add the rose to the shaker, then strain over ice into a Collins glass. Garnish with a bay leaf and skewered blackberry.

Rosé Wine Slushies

Blend rosé wine with ice and fruits of your choice to create a frosty and vibrant slushie. It's a great way to cool down on a hot day while enjoying the flavors of rosé.



Rosé Cocktail Creations:

Experiment with rose wine in cocktails to create unique libations. For example, try mixing rose wine with elderflower liqueur and a splash of soda for a delicate and floral spritz. Or combine it with gin, grapefruit juice, and a hint of rosemary syrup for a herbaceous twist.

NOW IT IS YOUR TURN....

Remember, always use quality rosé wine for the best results in these unique creations. Choose a rose wine that complements the flavors of the ingredients you're working with, as this can greatly enhance your cocktail creations.

The possibilities are endless when it comes to experimenting with rosé wine. Cheers, and enjoy your rosé wine adventures

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