

*Freixenet*

### MIMOSA

- 4 - 6 oz. orange juice
- 1/2 oz. Triple Sec
- 4 - 6 oz. of chilled Cordon Negro Brut

In a wine glass, pour in orange juice, top with Freixenet, and stir gently. Garnish with orange slice and cherry.

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### SCARLET

- 1 3/4 oz Strawberry Puree
- Freixenet Cordon Negro Brut
- Champagne Flute
- Strawberry Garnish

Pour strawberry puree into a champagne flute. Add a little Freixenet Brut and gently stir until puree is incorporated, then fill the glass with Freixenet Cordon Negro Brut.

Skewer the strawberry and balance on the flute.

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### MANGO SORBELLINI

- 1 Freixenet Carta Nevada 187 ml
- 3 rounded tsp of Mango Sorbet

Fill a 6 oz. flute 2/3 full of Carta Nevada. Carefully add the sorbet balls and serve the remaining sparkling wine on the side.

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### AUTHENTIC PINK SANGRIA

- 1 (750 ml) bottle Cordon Rosado Brut, chilled
- 3/4 cup strawberries, sliced
- 3/4 cup ripe peaches or nectarines, diced
- 1 cup sparkling water
- Half cup powdered sugar
- 1/4 cup grenadine
- Fresh lemon juice to taste

In a pitcher, mix fruit with sugar and grenadine and let stand five minutes. Add wine and lemon juice and stir well. Top with sparkling water. Chill until ready to serve.

Serve over cracked ice and top each glass with a scoop of reserved marinated fruit.

Serves 8.

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