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Toast Your Custom Glasses Up With Unprecedented Not Burdensome Wine Cocktails

Most of the time, we drink wine as it is. We be exposed to its flavor and aroma even it is just poured on a logo printed wine glass. But don't that these exquisite tasting wines can be the base of several unmatched cocktail mixes that people would love to delight in. For your benefit, here is a mini list of the optimum blends that will undoubtedly grant you the kick.

Kir Royale

Ingredients:

1 part creme de cassis 5 parts Champagne

Get the sweet combination of Kir Royale by joining one part of crme de cassis and five parts Champagne. Pour it over a customized wine glass and serve in any celebration like Valentines Day.

Poinsettia

Ingredients:

1/2 oz Cointreau or triple sec Champagne 3 oz cranberry juice

Named after a plant that is notable during the Yuletide season, this cocktail mix is exact for all functions. Just cool all the ingredients and put Cointreau and cranberry juice into a chilled promotional wine glass called Champagne flute. Stir it thoroughly and top with Champagne. This will definitely perk up your holidays.

Mimosa

Ingredients:

1/2 oz triple sec 1 1/2 oz fresh orange juice 3 1/2 oz chilled Champagne Orange slice for garnish

This is certainly simple cocktail mix yet is certainly delightful and fitting for brunch. Named after specie of plant that fold its leaves when touched or exposed to heat, Mimosa can be a bubbly Champagne mix that can make your brunch sparkle on breakfast. Attain its exceptional flavor by combining all the ingredients in a promotional wine glass or Champagne flute and top with orange slice.

Sangria

Ingredients:

8 oz ginger ale 4 oz sugar syrup 32 oz club soda 3 oz curacao 2 oz brandy (optional) 2- 750 ml bottles red wine Juice of 1 orange Juice of 1 lemon or lime 6 thinly sliced orange and lemon sections for garnish 1 thinly sliced fresh or brandied peach for garnish

Taken after the Spanish word "sangre" or blood, this celebrated red wine punch is choicest for parties even out of the Spanish territory. Get that unique blend of brandy and fruity flavor by chilling all the ingredients first. It is significant that you cool the overnight. Them join all the liquid ingredients except the club soda and stir well. Pour it over a large punch bowl with a bed of ice. Mix the club soda and top with orange, lemon and peach slices. This normally tasted in parties and social functions and it is best drank using a custom printed wine glass.

Wine Spritzer

Ingredients:

4 oz white wine Club soda or mineral water Lime wedge for garnish

This is elementary and can really please the ladies. Just look for a promotional wine glass or a highball glass and fill it with ice. Strain the white wine and top it with club soda. Lastly, top this girly concoction with lime wedge and you're all set to initiate your suave moves.

These are five wine cocktail mixes that you can take a shot at home. In fact, with these simple and not troublesome mixes, you can already take the bar at the comfort of your own home. Just prepare for some customized wine glass and a few bar accessories and equipments and you're ready to party. This will undoubtedly be a nice getaway with your friends minus that heftily priced bill.

Neela Vazzana is a custom promotional items guru on [Promotional Wine Glasses](#) & [Custom Logo Monogrammed Ice Bucket](#). Look for topics by Neela Vazzana on how you can market your business.

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