



Sparkling Spiced Apple Sangria



1/10th of recipe (about 1 cup): 133 calories, 0g total fat (0g sat. fat), 15mg sodium, 13g carbs, 1g fiber, 11.5g sugars, 0g protein

[Click for WW Points® value*](#)

Prep: 10 minutes

Chill: 4 hours



More: [Drink Recipes \(Smoothies, Cocktails & More\)](#), [Holiday Recipes](#), [Vegetarian Recipes](#), [Four or More Servings](#), [5 Ingredients or Less](#), [Gluten-Free](#)

Ingredients

3 cups thinly sliced and halved Fuji or Gala apples (about 3 apples)
2 cups light apple juice drink (like the kind by Trop50 or Mott's), chilled
1 cup cinnamon-flavored whiskey (like the kind by Fireball)
One 750-ml. bottle dry sparkling white wine, chilled
2 cups club soda, chilled
Optional garnish: cinnamon sticks

Directions

Place apples in a very large pitcher or serving bowl (at least 2-quart capacity). Add apple juice drink and whiskey, and gently stir.

Cover and refrigerate for at least 4 hours. (The longer it sits, the more flavorful it gets!)

Just before serving, add sparkling white wine and club soda, and gently stir.

MAKES 10 SERVINGS

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free samples of food, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies.

*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark.

Questions on the WW Points® values listed? [Click here.](#)

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.