



BOYDEN VALLEY WINERY
MAKING VERMONT FAMOUS FOR WINE®



GLOGG

Glogg is a mulled spice wine that is great served warm in a mug with dried fruits and almonds, or, even better, with any kind of pumpkin desserts or pecan pie. The Recipe came to us from one of those great characters who always seem to just emerge out of the Vermont landscape, our Swedish friend Taug. Knowing something about cold winters, Taug shared this cozy secret with us, and we are sharing it with you. Glogg is a wonderful treat on holidays, or on any chilly night.

Varietal: Our Riverbend Red wine with Glogg spices

Alcohol %: 12%

Residual Sugar: 8%

Production Process: Our Glogg is made by macerating cloves, cardigan, orange peel and cinnamon in grappa for six months. We then filter the spices and add them to our Riverbend wine. The wine is then sweetened and filtered for bottling. This process allows the tannins in the spice to soften, 6 months on grappa and six months in the wine prior to filtering. The result is a much softer, complex Glogg then can be created at home.

Tasting Notes:

A mulled spice wine made from a traditional Swedish recipe. Serve warm with sliced almonds and raisins. A great wine for the holidays and winter

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