



Other Glühwein

Glühwein by Felix Solis is made from traditional Spanish wine blended with festive dove and cinnamon spice. Smooth rich red berry flavours lead to a citrus fruit and softly-spiced finish. Warm gently and serve with a slice of orange, star anise and a cinnamon stick.

Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are produced in this vast wine region. Airen and Tempranillo are the most typical grapes from this area.

VARIETY

Blend of grapes from the vineyards of Spain

STYLE

Mulled Wine – Aromatised wine based drink Glühwein

ALCOHOL GRADUATION

10%

SERVING TEMPERATURE

Warm gently and serve with a slice of orange, star anise and a cinnamon stick

Tasting Notes

Smooth, rich red berry flavours lead to a citrus fruit and softly spiced finish.

Food Pairing

Ideal to share with salty blue cheese pastries, light sweet cinnamon cake or with the date and fig cake. Cute miniature mince pies, quiches, and stilton cheese.

Technical Information

Traditional red wine made from Spanish grapes. Fermentation is done in stainless steel tanks at 22-22°C C and the result is a fruity and balanced wine. Expertly blended with natural aromatic citrus, clove and cinnamon flavours to produce a smooth, fruity and softly spiced mulled wine.