



BLOSSA GLOGG VINGLOGG

SKU: LIBGV

The splendidly named 'glogg', or mulled wine, is a Swedish institution, with a history dating back to the late nineteenth century. Blossa's glogg is a proud part of this heritage, with its secret recipe dating back almost 150 years. Before the wine is even purchased or blended, the selection of the spices takes place, with Blossa's partnership with carefully chosen farms ensuring that only the highest-quality spices – including cloves, ginger and cardamom – are used. These spices undergo a four-week maceration, before being matured for four months. Blossa then imports wine from the warm vineyards of southern Europe, favoured for their rich depth of flavour and robust structure as well as their distinctive notes of raisins, prune and dried figs, and sweetens it in order to achieve the desired structural profile. This sweet wine is then infused with the selected spices by Blossa's master glogg blender, Asa Orsvarn, who has 25 years of experience in crafting the perfect Christmas tipple. The result is a perfect mulled wine for the Christmas season's cold nights – brilliant for entertaining or savouring with family.

