

St. Christopher Gluhwein

"HOT SPICED WINE"
READY TO SERVE

Wine + Star Anise



St. Christopher
Gluhwein

"HOT SPICED WINE"

SANTA APPROVED





St. Christopher
Glühwein

“A TASTE OF
THE HOLIDAYS
IN A BOTTLE”

SERVE WARM

DO NOT BOIL

Enjoy Responsibly & Always Share



St. Christopher
Glühwein

"Stay Warm with
Glühwein, the German
Holiday Tradition"

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DO NOT BOIL

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Glühwein

THE HISTORY OF GLÜHWEIN

The German word itself directly translates to mean ‘glow wine’ in English. This name comes from the red hot irons used to heat the wine when the drink first became popular hundreds of years ago.

Many of the recipes have remained the same since the drink’s early days where a base of red wine is combined with the popular spices of the season, including citrus, cinnamon, star anise, cloves, and vanilla.

THE FLAVORS

Traditional Red

Made with red wine and blended with cinnamon, nutmeg and other natural spices. The original German holiday drink of choice. Christmas spirit in a bottle.

Cherry

Made with red wine with a blend of natural cherry juice. Cloves, cinnamon, orange and lemon peels.

White

Made with white wine and blended with honey, caramel and various rich and hearty spices.

Blueberry

Made with red wine with a blend of natural blueberry juice. Sweet and fruity with a hint of spice.

HOW TO HEAT

Crock Pot
Stove Top
Coffee Urn / Percolator
Microwave

DO NOT BOIL

GARNISH WITH:

Orange peel & Cinnamon Stick

Serve in:

A MUG / A CUP / IN COLD WEATHER

