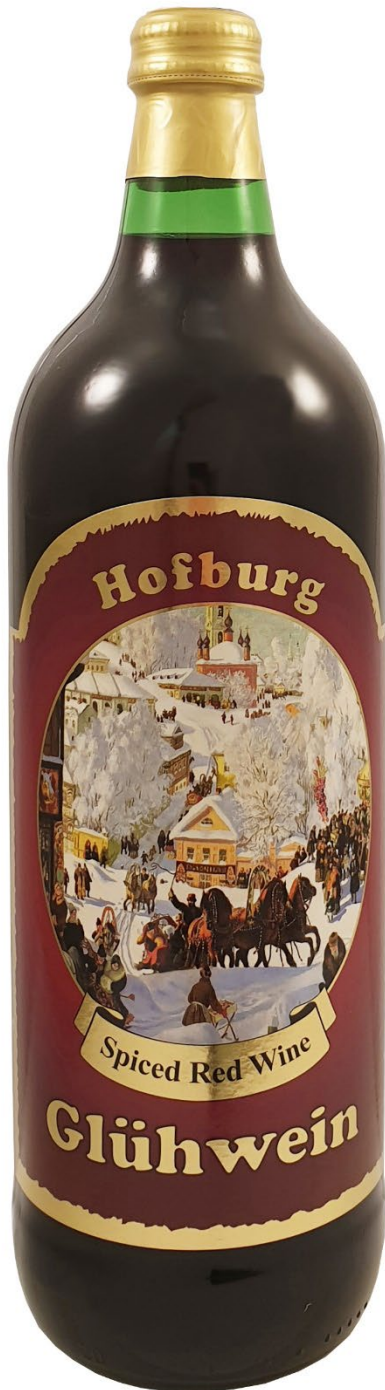


HOFBURG



Glühwein

Traditional German Spiced Wine

VINIFICATION

Hofburg Glühwein is a traditional German spiced or *mulled* wine. The wine is produced from multiple red grape varieties sourced from all over Germany. Oranges, lemons, anise, cloves, blueberries and cinnamon are all added to sweeten and “spice” the wine. Hofburg is ready to be warmed gently to enjoy on a cold day. No simmering is necessary.

ABOUT THE WINERY

Hofburg is produced by Moselland, a growers’ cooperative famous for producing premium quality wines at competitive prices. What is a growers’ cooperative, exactly? A cooperative is a group of wine grape growers who share their resources to produce, bottle, and market wine. Making wine independently requires investment and time that is practically beyond the means of most farmers. Cooperatives play an essential role by providing growers with access to economy of scale, a vocal role in production, and a fair share of profits. This approach also provides a tremendous benefit to consumers. Well-run cooperatives like Moselland are a prime source for excellent wines at lower prices. Moselland was formed in 1968 when several small cooperatives merged. It is now based in in the famous twin wine towns of Bernkastel-Kues, in the heart of the middle Mosel river valley. Moselland produces wines from all over Germany in a range of styles, and Riesling is their speciality.

TASTING NOTE

Sweet, full-bodied and spicy with orange, lemon, anise, clove, blueberry and cinnamon flavors.

FOOD PAIRING

Serve warm in a mug on a chilly day. For extra cheer, garnish with a cinnamon stick, orange or lemon slice, or whole cloves. This wine is a nice accompaniment to sweet holiday treats like cookies, fruit cake and bread pudding.



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