



PACK SIZE	ABV	UPC
12 x 1.0L	10%	⁰ 80368-99800 ³

Nürnberger Chriskindles Markt-Glühwein

For over 40 years, people at the Nürnberger Christkindlesmarkt have been enjoying this delicious mulled wine specialty together with gingerbread and grilled sausages. The well-balanced, harmonious, traditional and secret blend of spices only from natural extracts, such as blueberry, anise, cardamom, macis blossoms, nutmeg, cloves, orange, and lemon peel, pimento, cinnamon and many more, has made it the most popular mulled wine in Germany.

Nürnberger Glühwein is an EU-protected term promising a product of special quality and excellence. This mulled wine has to be produced in Nuremberg.

An Old-World Winter Tradition

Gerstacker is a family company, founded in 1945, that is among the foremost wine bottlers in Bavaria. The tradition of this mulled wine comes from the Nürnberg Christkindl-Markt, Germany's most famous Christmas market, which is visited every year by millions of people. The recipe for these wines dates back hundreds of years and it is still being produced according to old-world tradition to this day.

To prepare, simply pour glühwein into a sauce pan and warm on the stove over low heat (do not boil). Feel free to add a cinnamon stick, honey or orange slice to enhance the flavor. If you are in a hurry, safely heat in the microwave.

