



# Hot Mulled Wine

*Vintners Red*

This wine's full-fruit flavor, derived from the Noble variety of the Muscadine grape, gives the perfect balance to the Mulling Spices of cinnamon, cloves, and orange peel, creating a warm and cozy cocktail.



## Hot Mulled Wine

### INGREDIENTS

1 Bottle of  
San Sebastian  
Vintners Red

1 Mulling Spice Bag

1/4 - 1/2 cups Brown  
Sugar

Water



### PREPARATION STEPS

- 1. Pour** the Bottle of Vintners Red into a pot or crockpot.
- 2. Fill** empty wine bottle 1/2 way with Water and add to pot.
- 3. Add** 1/4 to 1/2 cup of Brown Sugar to taste and Mulling Spice Bag to pot.
- 4. Simmer** 30 to 45 minutes. Do not boil or you will lose the alcohol.
- 5. Garnish** with cinnamon stick or skewer of cranberries for a festive glass of Hot Mulled Wine!