

The BLOSSA family



Blossa Lätt Vinglögg Röd

30 kr

Blossa Glögg 2,2%

A spicy nose with notes of cardamom, cloves and gingerbread. The sweet palate is full-bodied and spicy with red wine character and plenty of cardamom and cloves. Blossa Lättglögg is made by blending a full-bodied red wine, which has had the alcohol carefully removed in a way which minimizes the effect on taste and flavour, together with Blossa's classic glögg spices.



Blossa Lätt Vinglögg Vit

kr

Blossa White Glögg 2,2%

A spicy and aromatic nose with notes of bitter orange and other citrus fruits. The round palate mirrors the nose with plenty of citrus, bitter orange and classic glögg spices. Blossa White Lättglögg is made by blending specially selected white wines, which then have the alcohol carefully removed in a way which minimizes the effect on taste and flavour, together with Blossa's classic glögg spices.



Blossa Glögg Alkoholfri

30 kr

Blossa Glögg Alcohol-free

A fruity nose with plenty of cardamom which turns up again, together with cloves, in the sweet palate. Blossa alcohol-free is made in an aromatic and rich style. Wines from Southern Europe, which have the alcohol carefully removed in a way which minimizes the effect on taste and flavour, are blended together with selected grape juice concentrate and of course, Blossa's classic glögg spices.



Blossa Starkvinsglögg Röd

Systembolagsnummer: 8505

89 kr

Blossa Glögg 15%

A full and generous classically spicy nose, with notes of gingerbread and raisins. Rich and spicy on the palate packed full of raisins, cardamom and dried fruits. Blossa Starkvinsglögg is made by blending a specially selected full-bodied red wine together with fortified wine and of course, Blossa's classic glögg spices.



Blossa Starkvinsglögg Vit

Systembolagsnummer: 96519

85 kr

Blossa White Glögg 15%

A fresh and generous nose with balanced spiciness and notes of citrus, bitter orange and cloves. The round palate gives us citrus, cardamom and cloves, culminating in a long and spicy finish. Blossa Vit Starkvinsglögg is made by blending specially selected white wines together with fortified wine and of course, Blossa's classic glögg spices.



Blossa Vinglögg

Systembolagsnummer: 4000

79 kr

Blossa Glögg 10%

A generous and spicy nose with notes of cardamom and cloves. The palate is packed full of Christmas spices and raisins and culminates in a long and spicy finish. Blossa Vinglögg is made by blending specially selected full-bodied wines together with Blossa's classic glögg spices.



Blossa Trestjärnig Guld

Systembolagsnummer: 96517

91 kr

Blossa * Gold**

A generous and fiery nose with notes of raisins and cloves is followed by a full-bodied but somewhat drier palate, with balanced spiciness and notable tones of cognac and nuts. Blossa Trestjärnig Guld with cognac is made by blending fortified wine, the finest cognac and of course, Blossa's classic glögg spices.



Blossa Trestjärnig Silver

Systembolagsnummer: 96518

99.00 kr

Blossa * Silver**

A generous and fiery nose with notes of raisins and cardamom is followed by a full-bodied but somewhat drier palate, with balanced spiciness and notable tones of raisins, cardamom, dried figs, dates and arrack. Blossa Trestjärnig Silver with rum is made by blending fortified wine, the finest rum and of course, Blossa's classic glögg spices.



Blossa 16

Systembolagsnummer: 80000

109.00 kr

Blossa Annual

Blossa 16 - a tribute to the Swedish wildwood .We are happy to finally present Blossa 16! In order to find unexplored and exciting flavors, you don't need to travel far. Blossa's most exotic taste ever origins from Sweden. In 2016 the coordinates 63°69'72.0"N 13°81'76.7"W bring us to the northern forest Storskogen and the flavors Crowberry and caramelized Birch Sap with a hint of smoke. The design scheme is a tribute to the mystery and depths of the Swedish forests, and the gold elements symbolize the treasure of flavors to be found. Concept and design by Scandinavian Design Group, illustration by Petra Börner.



Blossa 1895

Systembolagsnummer: 96003

129.00 kr

J.D.Grönstedts vinhandel started to bottle their Vinglögg in 1895 and today's Blossa is a direct descendent of this original Glögg. Even if the recipe has been modified over time, due to changes in ingredients and production methods, Blossa Glögg can be traced back over one hundred years to these first Grönstedts's Glögg blends. With artisan craftwork and the best raw materials available we have created Blossa 1895. BLOSSA 1895 oozes both history and the essence of real Glögg. Dried fruit, cocoa, chocolate, coffee and nuts come together in a spicy combination which can be traced back all the way to Christmas 1895!