

# CALIFORNIA Glögg Liqueur

*The spirit that started it all.*

Our loved Glögg Liqueur has found its way into numerous cocktails across the states. Made from only seven natural ingredients, glögg liqueur captures the spicy notes from cardamom, cinnamon and cloves and obtains balance from raisins and almonds. The citrus notes come from dried Seville orange peels and the balanced sweetness from pure cane sugar. Go old school Viking and serve it heated, or mix it in a chilled cocktail California style. Either way you win!

BASE: Neutral Grain Spirit (Corn)

Ingredients: Cardamom, Cinnamon, Clove, Raisin, Almond, Bitter Orange Peel, Cane Sugar (180g/L)

This is a one of a kind spirit that tastes like a gift from the old country.

Bottled at 20°/o ABV in Bar top, 750ml Glass

The botanicals are macerated for a period. The spices are then distilled separately and the distillate is blended back into the macerated product (which is where the color comes from) by a production process that combines both infusion and distillation.



**GEIJER GLÖGG INC.**

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