

THE CHEMISTRY OF MULLED WINE

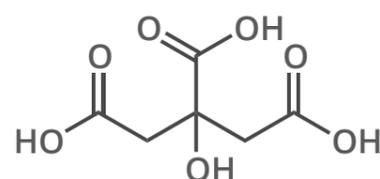
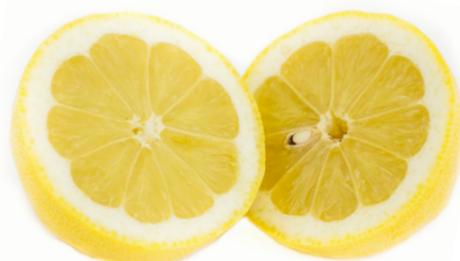
A range of ingredients go into making mulled wine - and chemicals in each contribute to the final product. This graphic looks at a selection of key chemicals.

ORANGE - LIMONENE



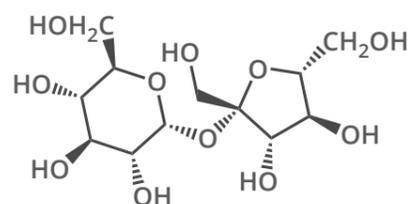
D-limonene is a key contributor to the aroma of oranges.

LEMON - CITRIC ACID



Responsible for the sour taste of lemons and their acidity.

SUGAR - SUCROSE



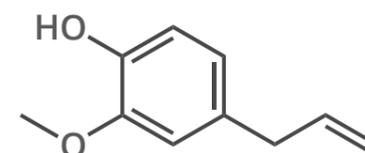
The sweet compound commonly known as table sugar.

WINE - ETHANOL



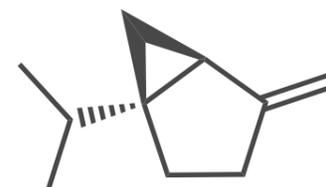
Produced by fermentation of sugars by yeasts.

CLOVES - EUGENOL



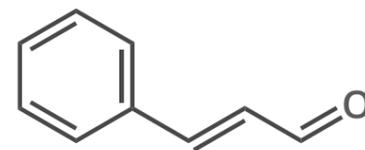
Primary compound in cloves, imparting a spicy, aromatic flavour.

NUTMEG - SABINENE



Major constituent of nutmeg essential oil & contributor to flavour.

CINNAMON - CINNAMALDEHYDE



The main contributing compound to cinnamon's aroma & flavour.

