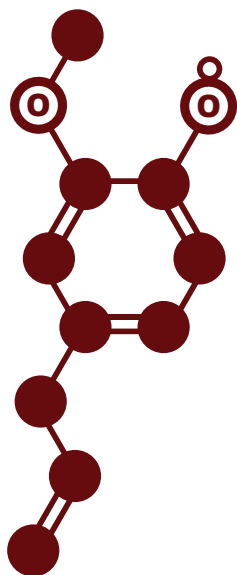
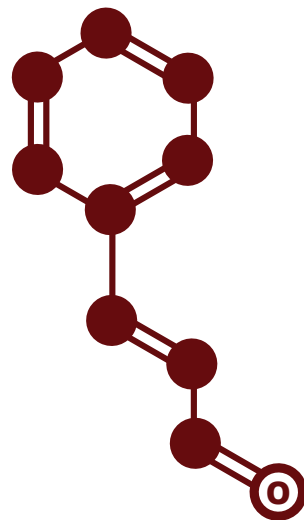


MULLED WINE CHEMISTRY

EUGENOL



CINNAMALDEHYDE



- Carbon
- ⊙ Oxygen
- Hydrogen

Hydrogens on carbon atoms implied; each carbon has 4 bonds.

Mulled wine is a seasonal drink made with wine, lemons and oranges, and a range of spices. The spices used include cinnamon, the major flavour component of which is cinnamaldehyde, and cloves, the major flavour component of which is eugenol. Other spices including nutmeg, allspice, and star anise can also be used.

