

THE ORIGINAL BOX GLOVE

Original Box Glove™ is a portable cooler that carries chilled boxed wine.

The Glove is a nearly weightless, boxed wine cooler bag made of a durable material that insulates boxed wine at cellar or refrigerator temperatures.

Large removable side pockets allow consumers to hold ice cubes or ice packs, keeping the wine at just the right temperature. This unique wine tote features an adjustable and detachable shoulder strap, carrying handles, and easy side opening. You simply open the wine box spout, insert the wine box into Original Box Glove and pull the spout through the Glove's patent-pending opening.



Original Box Glove™, first-ever portable cooler bag for chilled boxed wine



Like you your wine should be chilled and on the go.....

Here are some wine basics - You understand beer, wine will follow...

Light beer is like:

Sauvignon Blanc / Riesling / Pinot Grigio

Why? These wines are crisp, refreshing, and great on a hot day.

Wine snob descriptors; citrus, cut grass, floral, light body.

Wheat beer/Golden Ales:

Chardonnay

Why? More gusto, less subtle than the wines above, good with lots of different foods.

Wine snob descriptors; apple, peach, vanilla, butter.

IPA/Pilsner:

Merlot / Pinot Noir

Why? Lighter reds, usually smooth and easier to handle than some of the big reds.

Wine snob descriptors; cherry, plum, velvety, subtle.

Dark Beer/Stout:

Cabernet Sauvignon / Syrah

Why? Big, rich red wines with body and lots of flavor and texture.

Wine snob descriptors; black cherry, dried fruits, smoky oak.

Ok...if you really want to know more about wine, we'll share our wisdom:

Wine "101"

Two Major Types of Wine

Generic

Blends of various grape types

Chablis, Burgundy, Rose, Rhine are common terms.

Names are derived from European wine regions.

Varietals

Wines named after specific wine varieties

Cabernet Sauvignon, Chardonnay, Zinfandel, Merlot are most popular types.

75% of juice (wine) must be from the predominant grape.

Did you know Chardonnay is the #1 selling varietal in the country.

Pairing wine with food you actually enjoy:

Mac & Cheese - Chardonnay

Wings - Cabernet Sauvignon

Pizza with meat - Merlot

Pizza with veggies - Chardonnay

Burgers - Zinfandel

Italian Sub - Cabernet Sauvignon

BBQ - Merlot

Salad - Sauvignon Blanc

Steak - Cabernet Sauvignon

For more wine and food pairings, recipes and party planning information visit www.originalboxglove.com